KIKKOMAN

The easiest 2-ingredient mango sorbet

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
543 kJ / 127 kcal

Protein: **0.7 g**
Carbohydrates: **30.1 g**

INGREDIENTS

4 portion(s)

100 ml	Kikkoman Mirin-Style Sweet Cooking Seasoning
1 tbsp	Kikkoman Mirin-Style Sweet Cooking Seasoning
1	ripe mango
	Some mint leaves to garnish, if liked

PREPARATION

Step 1

Bring the Mirin to the boil with 100 ml water, boil down to syrupy consistency for about 5 minutes and allow to cool.

Step 2

Peel the mango, remove the stone and cut the flesh into wedges. Cut ¼ of the mango flesh into small cubes and mix with 1 tbsp Mirin.

Step 3

Mix the remaining mango with the Mirin syrup and puree.

Step 4

Pour the mango puree into a shallow dish and place in the freezer for at least 12 hours or overnight. Stir in between. Or freeze the mixture in an ice cream maker if preferred.

Step 5

Wash the mint and pat dry.

Step 6

Allow the sorbet to thaw slightly, arrange as desired, garnish with the marinated mango cubes and mint, and serve.