

More than 1 hour

Serves 8

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Ingredients:

- 2 tubs (100g each) fresh blueberries + extra for serving
- ⅓ cup (67g) sugar
- 2 tubs (160g each) PnP cut mango
- 4 cans (110g each) granadilla pulp
- 3 tubs (1L each) good-quality frozen yoghurt, softened
- Fresh mint, for serving

Method

1. Combine blueberries, sugar and a splash of water in a saucepan.
2. Bring to the boil and simmer until syrupy.
3. Allow to cool.
4. Stir mango, 3 cans granadilla pulp and blueberry syrup through frozen yoghurt.
5. Spoon into a clingfilm-lined or silicone Bundt cake tin.
6. Freeze for 3-4 hours, or overnight for best results.
7. Briefly dip the mould in hot water, then turn out onto a serving plate.
8. Decorate with extra blueberries, remaining granadilla pulp and mint leaves.
9. Serve immediately.

COOK'S NOTE:

Don't have a Bundt tin? Try [this nifty hack](#) using a can and a regular cake tin!

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