OVERALL time: 10 mins

Chilli Crunch - Mango Mocktail

Sweet, tangy and with a little chilli kick. Blend frozen mango, lime juice, honey, mango juice and our Chilli Crunch Seasoning for a seriously refreshing slushie.

Metric

Number of servings : 2

ingredients

Mocktail

- 300 g Frozen mango
- 200 ml Mango juice, cold
- 2 Tbsp Fresh lime juice
- 1 Tbsp Honey
- Handful of ice cubes

For spicy rim of glass

- 1 Lime wedge
- **Cape Herb and Spice Chilli Crunch**

To Serve

- Lime slices

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 0 mins

Method

Rub a lime wedge around the rims of two tumbler style glasses.

Sprinkle **Cape Herb & Spice Chilli Crunch** onto a flat plate.

Dip the rims of the glasses in the spice until you get an even layer.

Add the frozen mango, mango juice, lime juice, honey and ice to a blender.

Blend until completely smooth and slushy.

Pour into your spiced up glasses and finish with a slice of lime on the side of each glass.

Sip right away and enjoy!

Recipe Developed by Bianca Davies

@beeblegum on Instagram

https://gazaviesproductions.com/

https://capeherb.co.za
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