

MANGO MOUSSE

After a meal of mildly spiced Punjabi food, the perfect dessert is light and complementary. This dish reminds Kailash of northern India's "very sweet" mango season. After the cooling monsoon rains, mango trees are laden with golden, fragrant, and delicious fruit. For superb results, look in Indian stores for canned, imported mango pulp from the king of Indian mangoes, the Alphonso. Fresh pulp will contain too much fiber.

- 1 12-oz. can evaporated milk
- 2 pkgs. unflavored gelatin
- 1 cup canned, sweetened mango pulp
- a few mango slices for decoration

Chill the evaporated milk in the refrigerator overnight. Sprinkle the gelatin on top of half of the mango pulp and gently heat until dissolved. Set aside to cool but do not let it set.

Whip evaporated milk until it is light, fluffy, and stands in peaks. Add the cooled mango/gelatin mixture to the rest of the mango pulp. While still whipping, slowly add the mango/gelatin mixture to the whipped milk. Clean the sides of the bowl and artistically decorate with fresh mango slices. Chill for an hour before serving.