

AMBROSIA VIA SINGAPORE

Prepared by: Beth McElwain, July 2017

Source: Marcus Off Duty

Serves 6

¾ cup coconut milk
3 tablespoons sugar
2 cups unsweetened coconut (big flakes, if you can find them)
Segments and juice of 6 oranges
2 mangoes, peeled and cubed
2 tablespoons dried goji berries
Juice of 1 lime
Fresh mint leaves, for garnish

Bring the coconut milk and sugar to a boil in a small saucepan over medium-high heat. Lower the heat and simmer until it's reduced to ½ cup, about 5 minutes. Cool to room temperature.

Toast the coconut flakes in a large skillet over medium heat, stirring often, until the edges are golden brown, 3 to 4 minutes. Transfer to a large bowl.

Add the orange segments and juice, mangoes, goji berries, and lime juice. Add the coconut milk dressing and toss the ambrosia with a large spoon. Serve in small bowls, garnished with mint.

Beth's Notes: "I don't know if I would make this again."

