The Garden is located in Flushing, Queens, which is known for its large population of Asian American immigrants and its Asian-influenced restaurants, boutiques, bakeries and shops.

Fried Mango Dumplings



PK'S KITCHEN EQUATIONS

8 Ingredients 10 Minutes 400 Calories

Fried mango dumplings is a sinful dessert. It is truly delicious and is perfect for those sudden sugar cravings that you have. Once a while, I think we have to indulge in something as sweet, yummy and delicious as this one

Serves: 2 Cooking time: 10 mins

Ingredients:

Ripe Mango pieces – ½ cup (cut into bite size pieces)

All-purpose flour – ½ cup

Water – ¼ cup

Powdered sugar – 2 tbsp

Salt – ¼ tsp

Honey – 1 tbsp

Oil – to shallow fry

Ice-cream – 1 scoop (optional)

Procedure:

- 1. Add salt and powdered sugar to all-purpose flour and mix well.
- 2. Add water to the flour and make a medium thick batter (dropping consistency).
- 3. Add the mango pieces to the batter and coat each piece well with the batter. Be careful not to break the mango pieces.
- 4. Heat oil in a deep pan to shallow fry the dumplings.
- 5. Fry each dumpling until it is golden brown in color and remove onto a tissue paper.
- 6. Top them with honey or a scoop of ice-cream.