Mango Gnocchi



Ready in 15 min Serves 1

Ingredients

- ¼ cup Mango Crystals
- 1 cup rice flour
- ½ cup rice water
- 1 teaspoon lemon juice
- Maple syrup & yogurt for serving

Preparation

- 1. Mix everything into dough.
- 2. Drop into boiling water with a spoon.
- 3. Cook for a few minutes, until gnocchi floats.
- 4. Pan fry until golden*
- 5. Serve with yogurt and maple syrup.

Tips

*You can eat these mango gnocchi without pan-frying. Simply serve with butter and maple syrup after boiling.