Easy Mango Jelly Recipe Using Agar Agar



Easy mango jelly recipe using agar agar is a wonderfully refreshing fun dessert and a great party food. I like the color, flavor and silky, shiny texture of jelly. I love jellies from childhood, my mom used to make different flavors of homemade jelly with agar agar and I used to enjoy them for after school snacks. Agar agar also called china grass has no calories, no carbs, no sugar, no fat but it is loaded with fiber, calcium and iron. Agar agar is a vegetarian gelatin substitute and a gelling agent extracted from red algae. This

mango jelly is quick to make at home dessert and I made this for my brother’s son who is 4 yrs old kid, he really enjoyed and he loved it. Try this homemade jelly, you will love it for sure.



How to make mango jelly recipe using agar agar



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Prep time
2 mins
Cook time

10 mins
Total time
12 mins

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Recipe type: Dessert
Cuisine: Indian
Serves: 3
Ingredients

- Agar Agar Strips (as shown in the picture)
- ⅔ Cup of mango puree from 1 ripe mango
- 8 Tbsp of white sugar
- ½ Cup of water
- 5 drops of lemon juice
- Ice cube tray

Instructions

1. Take agar agar (china grass) and chop them into fine pieces. Put them in a bowl and add water. Heat them on a medium flame and stir it until it completely melts.
2. Wash the mango, peel the skin and chop the fruit. Add it to the blender along with sugar and grind it to a smooth paste.
3. Now pour the mango puree to the agar agar bowl, add few drops of lemon juice and mix it well.
4. Pour it into ice cube tray or any moulds.
5. Keep the tray in freezer for an hour.
6. Remove it by inverting and serve.

Notes
You can make jelly shake with leftover jellies and milk.
Adjust the amount of sugar as per your taste.
Instead of mango, you can use any fruit juice like strawberry or watermelon or blueberry.
Add milk or coconut milk for creaminess, your choice.



Tags: mango jelly, mango jelly recipe, easy mango jelly recipe using agar agar, jelly with agar agar, how to make mango jelly, homemade mango jelly, jelly with china grass, kids fun dessert.