



## Mango Papad

**Serve:** 2

**Courses:** Starters & Snacks

**Variants:** Extra Virgin Olive Oil

**Proteins:** Veg

**Ingredients:**

- 1) 2 big mangoes.
- 2) 2 tbsp sugar.
- 3) 2 cardamoms (elaichi).
- 4) 1 tsp Figaro Extra Virgin Olive Oil.

**Methods:**

**Step 1:** In a pan, heat the chopped mangoes, sugar and ground elaichi.

**Step 2:** Cook for 7-8 minutes when it comes to a boil, stirring continuously.

**Step 3:** Grease a plate with Figaro Extra Virgin Olive Oil.

**Step 4:** Pour the cooked mango mix onto the plate and spread evenly.

**Step 5:** Keep the plate out in the sun to dry. Once dried completely, peel the papad off the plate with a knife.

**Step 6:** Cut into desired shape and size and share with your loved ones!

THANK YOU

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