



Spicy Mango Fruit Leather

Prep: 10 mins

Dehydrate: 8 hrs

Ingredients:

3 cups Diced Mango

1-2 tsp Chili Lime Seasoning (to taste)

Directions:

Blend mango in high-speed blender until smooth.

Evenly pour mixture approximately 1/8" thick onto Paraflexx® lined Excalibur Dehydrator trays. Keep the mixture about 2 inches from the edges to avoid any run-off.

Sprinkle chili lime seasoning on top of fruit leather. We sprinkled in a zig zag pattern so some bites would be more flavorful, but you can sprinkle evenly over the full fruit leather if you prefer.

Dehydrate at 51.66°C for approximately 8 hours or until leather pulls away from Paraflexx sheets easily.

Cut into strips and roll into rolls.

Store in an air tight container.

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