

Mango Pudding Recipe: How to Make Easy, Blissful Dessert

Mango pudding recipe, just hearing those words brings me back to hot summer days as a kid, when sticky hands and juicy mangoes meant dessert was about to show up at the table. You don't need chef's secrets or complicated steps here, just fresh mangoes, a can of creamy evaporated milk, and a little love. I mix that Brooklyn energy with all the tradition I grew up with, letting the fruit do the talking. This is more than dessert; it's about sharing a sweet, cool treat that brings everyone together, each spoonful carrying a taste of home and good memories.

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Mango Pudding Recipe: A Tradition Reimagined

My Personal Connection

The mango pudding recipe I share today is more than just dessert? it's a tribute to the flavors and memories that shaped my kitchen. For me, mangoes always signaled that something special was coming.

My abuela never wrote down recipes but always coaxed the best out of ripe fruit. That same spirit inspired my version of mango pudding: creamy, simple, and bursting with mango flavor. Each time I whip it up, I remember sticky summer hands and a kitchen full of laughter.

If you love easy, nostalgic desserts, this recipe delivers every time. Mango pudding is creamy, colorful, and easy enough for anyone to make. no fancy skills required. Just grab ripe mangoes, evaporated milk, sugar, and a bit of gelatin, and you're ready to go.

Why This Mango Pudding Recipe Stands Out

There are plenty of mango pudding recipes out there, but this one stands out for its perfect balance of tradition and modern comfort. The evaporated milk brings a rich, velvety finish, while fresh mango adds a bright, tropical punch.

Once chilled, it's silky and spoonable, great for sharing at gatherings or enjoying as a late-night treat. If you like global desserts, pair it with my [Bourbon Pecan Pie Chocolate Recipe](#) for a dessert spread that feels both familiar and exciting. This mango pudding recipe is all about sharing joy, one creamy bowl at a time.

Mango pudding recipe topped with fresh mango cubes in a dessert glass

Mango Pudding Recipe – 5-Star Easy Dessert

No reviews

- Author: [Aaron recipes](#)
- Total Time: [4 hours 30 minutes](#)
- Yield: [4 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

This silky mango pudding recipe uses ripe mangoes, creamy evaporated milk, sugar, and gelatin to create a nostalgic chilled dessert that's smooth, flavorful, and comforting. Easy to prepare and perfect for gatherings.

Ingredients

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Scale

1x2x3x

- ☐ 1 cup cold water
 - ☐ 2 tablespoons gelatin powder
 - ☐ 450 g ripe mangoes (about 2 large), peeled and chopped
 - ☐ 350 g evaporated milk, plus extra for topping
 - ☐ 100 g granulated sugar
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Add gelatin to cold water in a small bowl and let bloom for 5 minutes.
 2. Blend mangoes into a smooth purée. Strain if necessary.
- Fresh mango chunks inside a blender jar
3. In a small pot, combine mango purée, evaporated milk, and sugar.
 4. Add the bloomed gelatin to the pot and heat over low-medium, stirring until gelatin dissolves. Do not boil.

Blended mango puree being processed in a blender

5. Remove from heat and let cool slightly.
6. Pour mixture into serving cups and refrigerate for at least 4 hours or overnight.

Pouring mango puree and cream mixture into a cooking pot

7. Serve chilled, topped with extra mango and a drizzle of evaporated milk.

Notes

Use ripe, sweet mangoes like Alphonso or Ataulfo for best results.

Don't skip the gelatin blooming step—it's essential for proper setting.

You can add coconut milk or passionfruit for a twist on the classic.

- Prep Time: 25 minutes
- Cook Time: 5 minutes
- Category: Dessert
- Method: Chilling

- Cuisine: **Chinese**

Nutrition

- **Serving Size:** 1 cup
- **Calories:** 294
- **Sugar:** 49g
- **Sodium:** 102mg
- **Fat:** 7g
- **Saturated Fat:** 4g
- **Unsaturated Fat:** 2.3g
- **Trans Fat:** 0g
- **Carbohydrates:** 51g
- **Fiber:** 2g
- **Protein:** 10g
- **Cholesterol:** 25mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

The Ingredients Behind a Perfect Mango Pudding Recipe

Choosing and Preparing Mangoes for the Best Flavor

Every truly memorable mango pudding recipe starts with the right mangoes. Go for the ripest, juiciest ones you can find, the kind that are so soft you can almost press right through the skin. The better the mango, the better your pudding. Chop the mango into pieces and blend until the mixture turns smooth and aromatic.

If your mangoes are a bit stringy, just push the purée through a mesh sieve. This extra effort means your pudding will have that restaurant-style creamy finish. The freshness of your fruit is what takes this dessert from ordinary to unforgettable, and it is the difference you will taste in every spoonful.

Understanding Gelatin, Evaporated Milk, and Sweetness

With mangoes ready, it is time to build the pudding's texture and creaminess. Gelatin powder is the secret to a set pudding, bloom it in cold water and let it sit a few minutes. Take your time with this step for the smoothest set. Evaporated milk gives your mango pudding recipe its lush dairy-rich depth, melding with the purée and just enough sugar to highlight the fruit.

Gently warm the mixture with sugar and milk, then stir in the bloomed gelatin. Keep the heat low so you do not lose that silky texture. For more tips on perfect texture, check out my [Crepe Cake Tiramisu](#) You'll Make Again And Again, it is all about balance.

The Step-by-Step Mango Pudding Recipe Process

Bringing It All Together: My Favorite Part

Cooking has always felt like an act of slowing down and soaking up every detail, and making mango pudding is no different. After blending a silky mango purée and letting the gelatin bloom fully, I bring out the saucepan. Once the mango, evaporated milk, sugar, and softened gelatin are all in the pot, I reduce the heat and begin stirring gently.

It is almost meditative, watching the mixture slowly warm up, careful not to let it boil. The aroma reminds me of those happy, sunlit kitchens of my childhood, all creamy sweetness and bright tropical fruit.

I make sure to taste along the way at this point. Sometimes the mango wants a bit more sugar or a splash more milk, and sometimes it is perfect just as it is. Cooking is about intuition, not rules, and mango pudding is the perfect recipe for going by feel. It is about coaxing the best out of simple ingredients and letting the fruit speak for itself.

Setting, Chilling, and the Joy of the First Spoonful

Once the mixture is smooth and the gelatin has melted in, I take it off the heat and let it cool a bit before pouring into my favorite little glasses or bowls. I always look forward to seeing that golden pudding firm up in the fridge, knowing something special is on the way.

I chill it for at least four hours, sometimes longer if I am prepping for friends or an event. When it is finally ready, the pudding jiggles just right, lush and spoonable. I top it with diced mango or an extra splash of evaporated milk. For a rich finish, try it with my [Chocolate Brownie Tiramisu](#). The flavors together make every spoonful a memory in the making.

Tips, Troubleshooting, and Mango Pudding Recipe Variations

Common Mango Pudding Recipe Mistakes (And How I Fix Them)

No matter how simple a mango pudding recipe might seem, there are always lessons along the way. My number one rule is to give gelatin plenty of time to bloom in cold water. If you rush it, you end up with a runny pudding or those odd little lumps.

I remember a time I didn't wait, and the whole batch turned into mango soup! It taught me patience, especially when warming the pudding base. Never let your mixture boil or you'll break down the gelatin, and it won't set. Mangoes can be sweet, but they're never the same twice.

Taste your mix before chilling; sometimes a splash of lime juice or a spoonful of sugar is all you need for that perfect, bright flavor. Each batch is a little adventure, and I've learned to trust my taste buds as much as the recipe.

Mango Pudding Recipe Twists: Fun Ways to Make It Your Own

What I really love about mango pudding is how flexible it is. I'll often fold in small mango chunks before setting, which makes every bite juicy and fresh. For a tropical vibe, swirl in some coconut milk or finish with a sprinkle of toasted coconut. Passionfruit seeds on top add a tart, crunchy surprise.

Spoon scooping creamy mango pudding with fruit topping

I like serving mango pudding with a side of shortbread or a creamy dessert, for a play on textures. If you're in the mood for more citrus, my [Limoncello Tiramisu Recipe](#) offers a grown-up twist that pairs beautifully with the fruitiness of this pudding.

Serving Mango Pudding Recipe: Style, Pairings, and Storage

The Best Ways to Serve Mango Pudding Recipe

Presentation matters, especially for something as vibrant as mango pudding. I pour mine into clear cups so you see that beautiful color. Just before serving, I add diced mango, a splash of evaporated milk, or some toasted coconut flakes.

At gatherings, I set the puddings out with colorful spoons and let everyone help themselves. People love the look and taste. This dessert feels fancy at a dinner party but is easy enough for a weeknight treat.

Storing Mango Pudding Recipe for Ultimate Freshness

Mango pudding keeps well in the fridge for up to three days. Just cover each cup with plastic wrap to keep the flavors and creamy texture at their best. If you want to prep ahead, make the pudding a day before and add toppings right before serving. Leftovers freeze well, too, I pour extra pudding into silicone molds for an easy, cold snack.

For another cool dessert that's just as simple, try my [Strawberry Tiramisu Recipe](#), which is always a hit at my pop-ups and family dinners. Both desserts bring a light, refreshing finish that's perfect after any meal.

Serving and Sharing Mango Pudding Recipe

Mango Pudding Recipe: Perfect for Gatherings

For me, food is always about bringing people together, and mango pudding recipe fits right in with that idea. It is the kind of dessert that turns a regular meal into something worth remembering. When friends come over for dinner, I love pulling out chilled glasses of mango pudding recipe for a sweet finish.

There's always this moment when the first spoonful is tasted, Faces light up, the texture gets a little applause, and someone inevitably tells a story about mangoes from their childhood. That's the power of a simple, delicious dessert: it opens up conversation and invites everyone to share a bit of themselves.

If I am headed out to a picnic or potluck, mango pudding recipe is easy to pack in little jars. Add diced mango and a bit of evaporated milk on top just before serving for a burst of color and freshness. Even people who are not usually pudding fans find themselves reaching for seconds. For more crowd-pleasers, my [Strawberry Tiramisu Recipe](#) is another hit that delivers nostalgic flavor and brightness to any gathering.

How to Store Mango Pudding Recipe for Maximum Freshness

One thing I love about mango pudding recipe is how well it keeps. Cover individual servings tightly and store in the fridge for up to three days. The flavor only gets deeper overnight, so making it ahead is a smart move.

Wait until serving to add any toppings, This keeps everything vibrant and fresh. If you want something frosty, try freezing mango pudding recipe in popsicle molds. The texture is thicker and denser, almost like semifreddo. However you serve it, this mango pudding recipe is always ready to brighten up any occasion, from midnight snacks to special celebrations.

Creative Mango Pudding Recipe Variations

Mango Chia Pudding Recipe: A Modern Spin

Playing with tradition is part of what makes cooking fun for me, and the mango chia pudding recipe is proof you don't need to stick to one version to enjoy the magic of mangoes. If you're looking for a lighter or plant-based dessert, swap out the gelatin and evaporated milk for coconut milk and chia seeds.

Pouring mango pudding mix into dessert glasses

I simply blend sweet ripe mangoes with coconut milk until silky, then stir in a few spoonfuls of chia and let the mixture rest in the fridge overnight. The chia seeds swell and create this amazing, pudding-like texture that's both creamy and playful. It is tropical, fresh, and healthy enough for breakfast but still special enough to serve as dessert.

The mango flavor is the star, with coconut and chia as the perfect supporting cast. For my friends who need a dairy-free option, this mango pudding recipe is a game changer, They get to experience all that bright, sunny mango goodness, no compromises.

More Recipes with Mangoes for Puddings

The possibilities with mango pudding recipe are pretty much endless, and that's what I love most. I often layer mango pudding with berry compote, sprinkle on toasted coconut, or even fold in passionfruit seeds for a tangy bite.

On brunch days, I'll set up a mango pudding bar: bowls of diced fruit, crunchy granola, and pitchers of coconut cream, letting everyone build their own dessert. It's a fun way to get creative and makes every gathering a little more memorable.

If you want another unforgettable treat, my [Dubai Chocolate Tiramisu Recipe](#) brings deep cocoa flavor to the table, An unexpected but perfect partner to mango's natural sweetness. In the end, mango pudding recipe is your canvas. With a little imagination, you can turn one simple idea into endless moments of joy.

Conclusion

Mango pudding has this quiet way of showing up when you need it most. I've made it for weeknight meals, birthday tables, and those solo nights when comfort comes in a chilled bowl. There's something about that silky texture and sunny flavor that always hits right. This isn't about fancy techniques, It's about memory and care.

My abuela never followed a recipe, but she knew how to turn a mango into magic. I try to bring that same spirit into my kitchen, and I hope you do too.

What I love most about this mango pudding recipe is that it's forgiving and generous. You can serve it fancy or plain. Make it your signature or tweak it every time. But the heart of it never changes: ripe fruit, a little patience, and the joy of sharing. It connects people. That's why I bring it to events, serve it at pop-ups, and pass it on to friends. It starts conversations. It makes people feel something.

So the next time you see ripe mangoes, don't hesitate to pick them up. Whip up this pudding. Serve it cold. And let the memories come to the table with you. Because that's what food like this is meant to do, Create joy, carry stories, and always, always bring people closer.

For more recipes, Please follow me on [Pinterest](#).

Frequently Asked Questions

What does mango pudding contain?

A solid mango pudding recipe uses just a few essentials. I stick with ripe mangoes, evaporated milk, sugar, and gelatin. No shortcuts, no fillers. The real secret is the fruit, Go for mangoes that smell fragrant and feel slightly soft when you press them. That's when you know they're ready to shine. The mango does all the heavy lifting here, giving the pudding its color, sweetness, and soul. Keep it fresh, keep it honest, and you'll have something special every time.

How to eat mango pudding?

Cold, creamy, and straight from the fridge is how I like mine. I usually serve mango pudding in small glass cups so that golden color catches the light. A few fresh mango cubes on top, maybe a drizzle of coconut cream or milk, and you're set. Sometimes I'll add a sprinkle of toasted coconut or even edible flowers if I'm feeling extra. Whether you dress it up or keep it simple, just grab a spoon and enjoy.

How long does it take for mango pudding to set?

Mango pudding isn't a dessert you want to rush. To get that perfectly smooth, creamy texture, it needs at least four hours in the fridge. Overnight is even better, especially if you're prepping ahead for a dinner or gathering. Letting it chill fully allows the flavors to meld and the gelatin to set just right. I always recommend giving it that extra time, It's worth it when you dip your spoon into something that's firm yet silky, rich but refreshing. Trust me, a little patience goes a long way. The best desserts are the ones that make you slow down and savor.

What is the history of mango pudding?

Mango pudding has roots in Hong Kong and across Southeast Asia, often seen at dim sum spots where it became a fan favorite. It's a dessert that blends East and West, with creamy textures and bright tropical flavor. I've taken that inspiration and added a personal touch from my Bronx background, turning it into something soulful, simple, and perfect for sharing.

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