MANGO BREAD AND SOUR CREAM MINI-GATEAUX

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy consistency
- Full taste with less fat content

🕐 25   🔥 easy

INGREDIENTS FOR 15 DESSERT RINGS Ø 8 CM

FOR THE MANGO BREAD BASE

40 g	QimiQ Classic
80	Whole egg(s)
204 g	Sugar
215 g	Flour
4 g	Baking soda
1 g	Salt
46 g	Butter
340 g	Mango puree
8 g	Vanilla extract
40 g	Sour cream 15 % fat
127 g	Chocolate drops

FOR THE SOUR CREAM FILLING

100 g	QimiQ Classic, unchilled
235 g	Sour cream 15 % fat
70 g	Whole egg(s)
20 ml	Lemon juice
4 g	Lemon peel, finely grated
2 g	Vanilla extract
10 g	Corn flour / starch
65 g	Sugar

TO DECORATE

900 g	Mango(es), diced

METHOD

1. Preheat the oven to 180° C. Grease a loaf tin and dust with flour (or line with parchment paper).
2. For the base, beat the eggs and sugar until fluffy. Sift the flour together with the baking soda and salt. Add the butter to the QimiQ Classic and heat until melted (not too warm).
3. Place the mango puree, vanilla and sour cream in a mixer and turn on low speed. Add the egg mixture and mix well. Gradually add the flour mixture alternately with the QimiQ mixture and mix well. Fold in the chocolate drops.
4. Pour the mixture into the pre-prepared loaf tin and bake in the hot oven for approx. 35 minutes. Allow to cool before slicing into 1/2 cm thick slices.
5. Preheat the oven to 90°C.
6. For the filling: whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
7. Cut circles out of the bread slices with a dessert ring. Place one base into each dessert ring and cover with approx. 2 cm of sour cream filling. Bake in the preheated oven for approx. 35 minutes and allow to cool.
8. Cover the surface of the gateaux with diced mango and carefully remove from the rings. Lightly fry the gateaux, with the mango bread side down, in a pan brushed with butter, and serve immediately with vanilla ice cream.