



HOT AND COLD BASIL AND MANGO DRINK

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

50 g	Olive oil
2	Onion(s), small
2 bunch(es)	Basil
100 g	White wine
260 g	Water
500 g	QimiQ Classic, chilled
	Salt and pepper

FOR THE MANGO FOND

2	Mango(es)
200 ml	Water
120 g	Glucose

METHOD

1. For the basil soup, fry the onion in olive oil and add the basil. Douse with the white wine and water and finish with the cold QimiQ Classic. Season to taste with salt and pepper and blend smooth.
2. For the mango fond, add the mango flesh to the water and blend smooth. Strain through a fine sieve, add the glucose and whisk smooth. Bring to the boil and remove from the heat.
3. Half fill glasses with the mango fond and top with the basil soup until the glass is full.