



# MANGO AND COCONUT CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 1550 G

**500 g** QimiQ Whip Pastry Cream, chilled

**16 g** Sugar

**250 ml** Coconut milk

**100 g** Mascarpone

**400 g** Mango puree, frozen

## METHOD

1. Lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate as required. Allow to chill.