



MANGO AND COCONUT MOUSSE



QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

80 g Sugar

160 g Mango puree, frozen

80 ml Coconut milk

4 cl Coconut liqueur (optional)

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mango puree, coconut milk and coconut liqueur and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate as required.