



MINI MANGO CAKES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid stable and does not curdle
- Full taste with less fat content
- No additional gelatine required



15



easy

INGREDIENTS FOR 10 PORTIONS

425 g QimiQ Whip Pastry Cream, chilled

250 g Mango puree

75 g Butter, melted

120 g Sugar

METHOD

1. Bring the mango puree to the boil and continue to cook until reduced by half.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill into dessert rings and chill well.
4. Spread mango glazing on top (optional) and decorate with the blueberries.