



MANGO GATEAU



QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Deep freeze stable
- Perfect structure on slicing



INGREDIENTS FOR 1256 G

350 g QimiQ Whip Pastry Cream, chilled

400 g Mango puree

250 ml Whipping cream 36 % fat

160 g Sugar

30 ml Lemon juice

20 g Gelatine

40 ml Water

1 Sponge base Ø 26 cm

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mango puree, cream cheese, sugar and lemon juice and continue to whip for 1-1,5 minutes. (For larger quantities, whip for 3-4 minutes.)
3. Dissolve the soaked gelatine in 60°C warm water and fold quickly into the mixture.
4. Place the sponge base into a cake ring and spread with the cream. Chill well.