



# MANGO PRALINES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Firmer and more stable fillings
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 550 G

<b>56 g</b>	QimiQ Classic
<b>13 g</b>	Novation Starch 2300
<b>37 g</b>	Butter
<b>37 g</b>	Cocoa butter
<b>2 g</b>	Gelatine, melted
<b>7.4 g</b>	Lemon juice
<b>145.1 g</b>	Maple syrup
<b>116 g</b>	Mango fruit puree, boiled down 50 %
<b>116 g</b>	Coconut puree, boiled down 50%
<b>10 g</b>	Lime juice
<b>1 g</b>	Lime zest
<b>10 g</b>	Malibu Rum

## METHOD

1. Mix the QimiQ Classic with the starch and bring to the boil.
2. Add the butter and cocoa butter slowly and mix with an immersion blender.
3. Add the melted gelatine and mix well.
4. Add the lemon juice and maple syrup gradually and mix well.
5. Add the remaining ingredients and mix with an immersion blender until smooth. Chill well.
6. Pipe the filling into the chocolate shells.