



# MANGO CREAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Cream can be served immediately
- Acid stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>250 g</b>	Natural yoghurt
<b>2 tbsp</b>	Lemon juice
<b>100 g</b>	Powdered sugar
<b>250 g</b>	Mango(es), pureed
	Raspberries, to decorate
	Mint , to decorate

## METHOD

1. Whisk QimiQ Classic smooth. Add the yoghurt, lemon juice and icing sugar and mix well.
2. Pipe the cream into dessert glasses and chill for 15 minutes.
3. Serve decorated with raspberries and mint leaves.