



MANGO MOUSSE



QimiQ BENEFITS

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



10



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

80 g Sugar

200 g Mango(es), cut into pieces

METHOD

1. Blend all the ingredients together until smooth using an immersion blender and whip until the required volume has been achieved.
2. Pipe into glasses and allow to chill for approx. 4 hours.
Decorate.
3. **Tip:** Refine with coconut liqueur.