



# MANGO MOUSSE



## QimiQ BENEFITS

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



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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.