



MANGO LIQUEUR (THERMOMIX)



QimiQ BENEFITS

- Alcohol stable and therefore does not coagulate
- Easy and quick preparation
- Creamy pleasure with less fat



INGREDIENTS FOR 1500 ML

250 g QimiQ Whip Dessert Cream Vanilla

460 g Mango puree

250 g Maracujasaft

4 Egg yolk(s)

2 Lemon(s), juice only

400 g Vodka

METHOD

1. All ingredients except vodka add the vodka together in the mixing bowl and mix 10 sec / speed 10.
2. Cook for 7 min / 90°C/ level 3.
3. Set for 3 min/90°C/level 3 and meanwhile slowly add the vodka.
4. Hot fill into bottles, close well and cool.