



MANGO MOUSSE BY HEINZ MÜLLER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Easy and quick preparation



Tips

You can easily make an apple mousse by using apple puree instead of mango puree.

INGREDIENTS FOR 10 PORTION

500 g QimiQ Whip Pastry Cream, chilled

150 g Whipping cream 36 % fat

350 g Mangomark

0.5 Lemon(s), juice only

Maple syrup, as desired

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Base (previously QimiQ Whip), add the remaining ingredients and continue to whisk until the required volume has been achieved.
2. Pipe into glasses.
3. Allow to chill for approx. 2 hours.