

# WHIPPED MILK RICE MANGO CREAM WITH CHOCOLATE PIECES



# **QimiQ BENEFITS**





15

easy

### **Tips**

Instead of strawberries you could also use tangerine pieces.
You can reduce the calories by replacing the sugar with 4 g of sweetener (Natreen liquid).

#### **INGREDIENTS FOR 10 PORTIONS**

<b>200</b> g	QimiQ Whip Pastry Cream, chilled
<b>200</b> g	Rice pudding, cold (basic recipe)
<b>100</b> g	Mango puree (Boiron)
<b>70</b> g	Sugar
<b>20</b> g	Pieces of chocolate
<b>250</b> g	Strawberries, finely sliced

# **METHOD**

- 1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
- 2. Add the cold rice pudding, mango puree and sugar and whip at the highest speed for 3 minutes.
- 3. Fold in the chocolate pieces.