



MANGOSCHNITTE

QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Deep freeze stable
- Perfect structure on slicing



15



easy

INGREDIENTS FOR 1205 G

350 g QimiQ Whip Pastry Cream, chilled

300 g Mango puree

250 g Cream 36 % fat

100 g Sugar

15 g Gelatine

40 g Water

150 g Chocolate sponge base

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mango puree, cream and sugar and continue to whip for 1-1,5 minutes. (For larger quantities, whip for 3-4 minutes).
3. Dissolve the soaked gelatine in 60°C warm water and fold quickly into the mixture.
4. Place the sponge base into a baking frame and spread with the cream. Chill well.
5. Portion and decorate as required.