



# MANGO CREAM FILLING FOR PROFITEROLES



## QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



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easy

## INGREDIENTS FOR 1000 G

**245 g** QimiQ Whip Pastry Cream, chilled

**245 g** QimiQ Classic, chilled

**295 g** Mango puree

**100 g** Sugar

**20 ml** Lemon juice

**100 g** Quark 20 % fat

## METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ together until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the cream into the profiteroles and chill.