



# SOLID MANGO CREAM



## QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- Longer shelf life without loss of quality



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easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Classic, room temperature

**180 g** Natural yogurt

Lemon juice

**4 tbsp** Sugar

**250 g** Mango(es), pureed

Lemon peel, to decorate

Mint, to decorate

## METHOD

1. Whisk QimiQ Classic smooth. Add the yogurt, lemon juice and sugar and mix well.
2. Add the mango and mix well.
3. Pour the cream into small molds (or coffee cups) and chill for at least 4 hours (preferably over night).
4. Tip out of the molds to serve and decorate with lemon peel and fresh mint leaves.