



SOLID MANGO CREAM



QimiQ BENEFITS

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



15



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.