

## MANGO AND COCONUT MOUSSE



## **QimiQ BENEFITS**

- One bowl preparation
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped





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## **INGREDIENTS FOR 6 PORTIONS**

<b>250 g</b> QimiQ Whip, o	hilled
<b>80 g</b> Sugar	
160 g Mango puree,	frozen
80 ml Coconut milk	
4 cl Coconut liquo	(optional)

## **METHOD**

- 1. Lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
- 2. Add the mango puree, coconut milk and coconut liqueur and continue to whip until the required volume has been achieved.
- 3. Pipe into glasses and decorate as required.