



CARAMELIZED BAKED VANILLA AND MANGO CREAM



QimiQ BENEFITS

- Creamy consistency
- Acid, heat and alcohol stable
- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation



15



easy

INGREDIENTS FOR 8 PORTIONS

| | |
|---------------|-----------------------------|
| 500 g | QimiQ Classic Vanilla |
| 400 g | Mango(es), diced |
| | Rum |
| 16 g | Vanilla sugar |
| 120 g | Brown sugar |
| 500 ml | Heavy cream 36 % fat |
| 6 | Egg yolk(s) |
| | Caster sugar, to caramelize |

METHOD

1. Marinate the diced mango in the rum and vanilla sugar.
2. Warm the QimiQ Vanilla, add the brown sugar and whisk smooth.
3. Add the cream and egg yolks and mix well.
4. Arrange the marinated mango in the flat oven proof dishes and cover with the mixture.
5. Bake in a water bath at 250° F for approx. 30 minutes and allow to cool.
6. Sprinkle with the sugar and caramelize.