



# MANGO CREAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Cream can be served immediately
- Acid stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**250 g** Natural yogurt

**2 tbsp** Lemon juice

**100 g** Powdered sugar

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

Raspberries, to decorate

Mint, to decorate

## METHOD

1. Whisk QimiQ Classic smooth. Add the yogurt, lemon juice and powdered sugar and mix well.
2. Pipe the cream into dessert glasses and chill for 15 minutes.
3. Serve decorated with raspberries and mint leaves.