



# MANGO CREAM FILLING FOR PROFITEROLES



## QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

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

**20 g** Sugar

**20 ml** Lemon juice

**125** Whipping cream 36% fat

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mango puree, sugar and lemon juice and mix well. Fold in the whipped cream.
2. Pipe the cream into the profiteroles and chill.