

Mango Mousse

YOU WILL NEED

600g mango (FRZ413)
juice of 1/2 a leamon (JU1041)
2 tbsp bacardi
60g icing sugar (SUG175)
100ml double cream
2 egg whites (EGG022)
12 Roquito® pearls
4 passionfruit
pinch of salt
coriander cress - optional

Extra:

2 tbsp icing sugar (SUG175)
100g mango (FRZ413)



SERVES 4

APPROX 1 HR 40

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Mango Mousse

PROCEDURE

Puree the mango with the rum and icing sugar. Sieve and refrigerate for 30 minutes

Whip the double cream until you get soft peaks, then fold in the puree and lemon juice

Beat the egg whites with the salt until they form stiff peaks. Add the extra icing sugar and beat again briefly

Fold gently into the puree mix until fully combined

Pipe the mix into glasses to be served and refrigerate for 45 minutes

To serve, garnish each glass with 5 dices of mango, the flesh of a passionfruit and 3 Roquito® pearls. Add 2 pieces of coriander cress if desired



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