adamance
fruits du bon sens

Mango chantilly cream

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Ingredients

Heavy cream 36% fat, Mango purée, Sugar

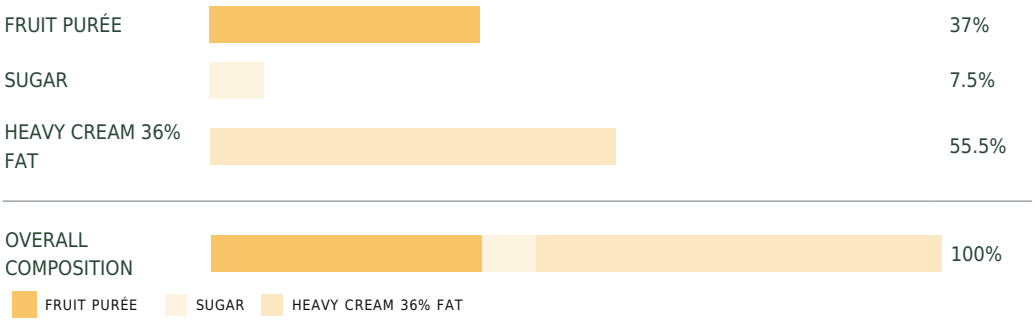
Description

A variant of the classic chantilly cream that can be applied to dishes in the same way. Use it to fill fruit chantilly choux buns and top ice cream sundaes.
This helps significantly reduce the amount of fat in your recipes by switching 40% of 36% fat heavy cream for fruit. It is slightly less airy than traditional chantilly cream.

Suggested uses

- Decorations
- Plated desserts
- Ice cream
- Dessert glasses

Overall composition



Composition	1000 g	100%
Sugar	75 g	7.5%
Mango purée	370 g	37%
Heavy cream 36% fat	555 g	55.5%

Expansion when whipped 220%

Technique

Mix the sugar with the fruit purée (40°F or 4°C), then add in the cream.
Using the whisk setting in a food processor, beat the mixture at medium speed until it can be piped using a piping bag.

Trick

Reduce or eliminate sugar to make fruity whipped creams for your dishes (such as intensely flavored mousses, for example).



FRUIT PURÉE USED
Kesar and Alphonso Mango

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
A cold or slightly warmed purée ,
Easy and quick to make