



MANGO-COCONUT-CRÈME

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 200 ml** cream or plant-based alternative
- 1 tbsp.** lemon juice
- 200 ml** coconut milk
- 100 ml** mango puree
- 1 tbsp.** powdered sugar

PREPARATION

Stir the cream, coconut milk, mango puree, lemon juice and icing sugar well. Strain the mixture through the Kisag Funnel & Sieve directly into the Kisag Whipper 0.5 L. Insert a Kisag Whipper Charger and shake vigorously. The amount of mango puree can be varied according to taste.

→ **Tip:** Make mango puree yourself: finely puree the ripe! fruit in a blender and pass through the Kisag Funnel & Sieve.

Enjoy Cooking!

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