



Mango Espuma

Ingredients for the 1 l iSi Gourmet Whip:

750 g mangoes
250 ml orange juice
100 g sugar
4 sheets gelatine

Preparation:

Soak the gelatine in cold water. Boil diced mangoes, orange juice and sugar, puree and pass through a fine sieve. Heat 200 ml of the puree to a temperature of 60° C / 140° F and stir in the squeezed out gelatine. Add the remaining puree and allow to cool. Beat with a whisk before pouring into the iSi Gourmet Whip. Screw in 2 iSi cream chargers and shake vigorously.

Chill in the refrigerator for several hours. Shake the whipper vigorously upside-down before dispensing.

Tip: Only use ripe mangoes. This dish can be refined by adding rum. Serve with fresh or marinated mango dices.

For preparation in the 0.5 l Gourmet Whip, halve the ingredients and use 1 charger.