

Mango mousse

Ingredients:

- 200 g **Crop's** frozen mango fruit puree
- 1 gelatin leaf
- 2 egg whites
- 40 g sugar
- 150 g fresh cream



Preparation:

- Defrost the fruit puree
- Solve the gelatin in water
- Whip up the egg whites
- Cook the sugar with a little water and add to the egg whites
- Mix the egg whites with the fruit puree and add the gelatin
- At least, make whipped cream and add to the fruit puree