



Mango Parfait

Ingredients

- 350 grams Mango puree
- 2 egg yolks
- 4 whole eggs
- 200 grams sugar
- 400 grams cream

Preparation

1. Peel and extract mango pulp from the mango fruit and put in a food processor or blender to make into a puree.
2. Semi whip cream until it is of a medium thickness.
3. Whip the 4 eggs and 2 egg yolks together with the sugar until creamy. Then add mango puree and mix.
4. Fold in the whipped cream.
5. Pour mixture into a mold and freeze overnight.