

Lyo

Lyomango cream



For the Lyomango cream

- 120 g mango purée
- 20 g Lyomango
- 15 g caster sugar
- 35 g cream 35% m.g.

Others

- 1 PacoJet cylinder
- 1 PacoJet

- 1 Put the 3 ingredients in a PacoJet container and shred with a blender until the mixture is even.
- 2 Leave to rest for a few hours in the fridge and freeze for 12 hours.
- 3 Shred the frozen mix through the PacoJet and leave the cream to thaw.

* All the preparations can be made with any kind of Lyofruit, but the structural weight and the strength of the taste must be borne in mind.