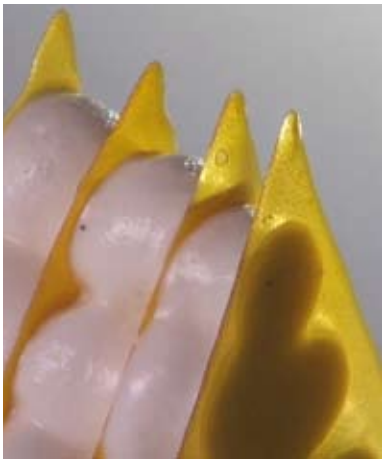
Ingenios **Croquanter**

Mango Croquant



For the crunchy mango mix

- *400 g mango pulp*
- *54 g caster sugar*
- *66 g Isomalt*
- *15 g glucose*

1 Shred the mango, the Isomalt, the glucose and the caster sugar in the blender at a temperature of 80 °C for 5 min.
2 Strain and keep in a hermetically sealed container in the fridge for 12 hours.

For the crunchy mango

- *crunchy mango mix (preparation above)*
- *1 triangular Croquanter stencil*
- *1 Croquanter Silpat*

1 Put a Croquanter stencil on top of a Silpat and spread the crunchy mango mix over it with a spatula.
2 Withdraw the stencil and dehydrate at 50 °C for 48 h.
3 When it is dehydrated keep in a hermetically sealed container in a cool, dry place.