Mango- white chocolate ganache with mango danish

10	15 minutes	18-22 minutes
PORTIONS	PREPARATION	COOK TIME

SUGGESTED MOMENTS OF CONSUMPTION:

BREAKFAST LUNCH BRUNCH SNACKS APPETIZER



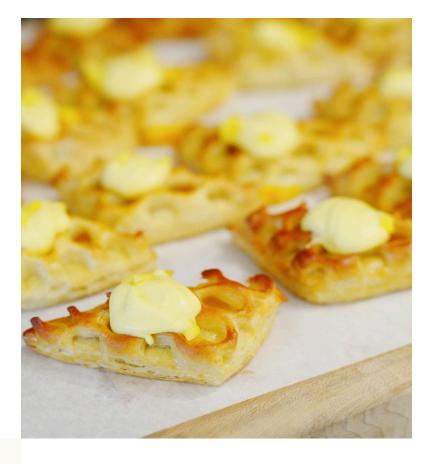
RECIPE CREATED BY Sylvain Leroy, Chef

List of ingredients



Mango danish 52858 Quantity: 10

75 g	Heavy cream 35%	
20 g	Inver sugar	
20 g	Glucose	
125 g	White chocolate	
250 g	Heavy cream 35%	
100 g	Mango purée	
1	Fresh mango	
	Lime zest	



Preparation steps

STEP 1

Bake the mango danish at 350°F for 15-18 minutes.

STEP 2

In a medium size pot, bring 75 g cream, 20 g inver sugar and glucose to boil. Pour the hot mixture over the white chocolate, stirring from the center to create a shiny and elastic core, showing the start of a emulsion.

STEP 3

Add the remaining 250 g of heavy cream and the mango puree. Mix well using a hand blender. Put the mixture into the refrigerator for 6 hours to allow it to crystallize.

STEP 4

Whip the cold ganache to a medium peak. Transfer to a pastry bag with a round pastry tip.

STEP 5

Serve the danish with whip ganache and fresh mango lime zest brunoise.