

Mango- white chocolate ganache with mango danish

PORTIONS	PREPARATION	COOK TIME
10	15 minutes	18-22 minutes
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.