

Mango Mousse with Coconut Cream

Ingredients

- 1 1/2 c Mango Puree
- 1 1/2 c Coconut Cream
- 2 T Powdered Sugar

Instructions

1. Add the powdered sugar to the coconut cream. Using a electric mixer beat the cream and sugar until soft peaks are formed.
2. Now add the mango puree, taking out 1/4 cup for the topping and gently fold in. Beat the cream again until nice and fluffy. Add this mix to the serving glasses.
3. Now add one tablespoon of plain mango puree on top. Then garnish with nuts and mint leaves and chill for at least 20 minutes. It stays good for up to 4 days when refrigerated.