



Recipes

Desserts

Mango Cream

Prep Time: 10 minutes

Cooking Time: None

Yield: 4-6 servings

Ingredients:

- 1 mango, peeled and diced
- 1/4 cup orange juice
- 1 tablespoon lemon juice
- 1 tablespoon agave nectar
- 1 cup whipping cream

Directions:

1. Process first 4 ingredients in a blender.
2. Blend for 1 minute, or until pureed.
3. Pour puree into a small bowl and stir in agave.
4. Beat whipping cream at medium speed with an electric mixer until soft peaks form.
5. Fold whipped cream into mango puree, using a knife to swirl in a marbled effect.