



Religieuse Mango

Choux paste

Water	375 g
Whole milk	125 g
Caster sugar	25 g
Salt	7 g
Butter	200 g
Flour T55	600 g
Fresh eggs	500 g

Add water, milk, caster sugar, salt and butter together in a pan and bring it to the boil stage. Add the sieve flour into the liquid and mix it until paste consistency. Stir the choux paste for 1min on the stove to dry it out, put it in a mixing bowl to cool it down about 2 min. Then add the egg slowly until the right consistency.

Pipe it onto baking paper the size and shape wanted and add on the top sieve icing sugar. Bake at 180°C for about 30 min.

Mango pastry cream

Les vergers Boiron

Mango Puree325 ml

Whole eggs	50 g
Egg yolk	70 g
Caster sugar	60 g
Corn Flour	20 g

Bring the mango puree to the boil. Mix the whole egg, yolk, caster sugar and corn flour. Add the puree on the top and cook it for 1 min. Cool it down on tray with Clingfilm on the top.

Chantilly

Whipping cream	300 g
Mascarpone	200 g
Icing sugar	20 g

Blitz all together with a bamix, whip it with the kitchen-aid until smooth. Not too much or the cream will become too heavy in texture.

Fondant

Fondant	200 g
Food colouring Orange	1 g

Bring the fondant to body temperature and add the food colouring, mix it until the colour is combining. Use it straight away.