



Fil d'OR



COCOMANGO



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Ingredients

- 200g Fil d'OR Mango puree
- 100g Fil d'OR Coconut puree
- 20g Fil d'OR Calamansi puree
- 200g Whipping Cream
- 02 teaspoon Gelatine
- 01 fresh Mango, to decoration
- salt, to taste

How to make

✓ Mango Cream

- Add Fil d'OR Mango puree & Fil d'OR Calamansi puree and mix well to combine
- Put Gelatine & ½ cup of water into the pan over low heat, whisk until boiling
- Mix 02 teaspoon gelatine with Mango.

✓ Coconut Cream

- Beat Fil d'OR Coconut puree & Whipping Cream into a firm whipped cream, add the rest Gelatine & mix well.

✓ Pour Mixture into Mold & Decoration

- Dice Fresh Mango into cubes
- Pour Mango Cream into 1/3 the mold, add Mango cubes
- Pour the rest Mango Cream
- Then add Coconut Cream on top
- Decorate with Fil d'OR Mango Filling & Mango cubes
- Pop in the fridge to set. This will take around 1- 2 hour.
- Cover the cake tightly and store in the refrigerator for 5 days.

