







Mango Mousse

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  8 ounces Mango Puree
-  ½ cup Sugar
-  4 tsp Lemon Juice
-  6 Gelatin Sheets
-  16 ounces Heavy Cream
-  4 dozen Chocolate or Sugar Dough Shells



Directions

1. Bloom gelatin in cold water until soft. Drain and squeeze out excess water.
2. Heat puree, lemon juice, and gelatin together in microwave. Heat until gelatin dissolves.
3. Whip cream to a soft ribbon state with the sugar. Put puree mixture in a large bowl and slowly whisk the puree mixture in with the whipped cream. Try not to over mix.
4. Pipe into the shells. Garnish with chocolate roll or dry fruit.

