

# RECIPES FROM **WIMBLEDON**

---

## MANGO SHOTS

---



Cooking time: **60** minutes Serves **10**

---

### INGREDIENTS

60g caster sugar  
1 gelatine leaf  
480g fresh double cream  
Half a mango

#### **Mango coulis**

Half a mango  
50g caster sugar  
50ml water

#### **Chantilly cream**

Tube vanilla paste  
400g fresh double cream  
10g icing sugar

### METHOD

1. To make the coulis heat the water, caster sugar and roughly chopped mango, bring to the boil take it off the heat and blend. Pass the mixture through a sieve and reserve the liquid.
2. Soften the gelatine in cold water.
3. Dissolve the sugar with the cream and slowly bring to the boil in a small pan, add the coulis to the cream mix then stir the softened gelatine through thoroughly. Pour the mixture into glasses and set in the fridge overnight.
4. Peel the mango and cut in half, roughly chop one half and reserve the other cut into 10 mm cubes for the garnish.
5. To make the Chantilly cream, first whip the cream, vanilla paste and icing sugar together to a soft peak. Put the mixture into a piping bag and pipe into the shot glass, garnish with the cubes of mango.

