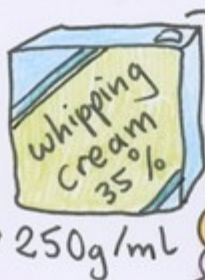


Fresh Fruit Puree Mousse

For an entremets cake.



1 Put cream in bowl then fridge to chill.

3 1/2 sheets (7g) for a softer, creamier mousse

2 Cover in water to soak and soften about 10 minutes.

Meanwhile

Use whisk to scoop and fold.

Don't overwork!



Use whisk gently if there are lumps.

8 Gently fold in.

7 Fold in 1/4 cream with puree.

1/4

Needs to be very floppy (pre-soft peak)

6 Whisk to very soft ~~stiff~~ peak.

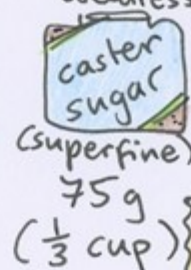


9 Pour or pipe into mould(s).

8 Freeze



5 Pour into clean bowl. Cool to about 30°C/86°F (hand temperature). stir occasionally to check it isn't setting.



CAPFRUIT puree: 250g/ml + 50g sugar

3 Heat until dissolved then just boiling.

low-medium heat



4 Take off heat. Squeeze water out of gelatine and whisk in to dissolve.