

Mousse de Pommes & Chantilly Cream



Serves 6 Prep 30 mins

Cooking 30 mins

Easy

Ingredients

4 apples
2 tbsp orange juice
2 leaves of gelatine
200ml crème fraîche

Chantilly cream
150 ml double cream or crème fraîche
25ml egg white
25g vanilla sugar

1. Cut the apples in half, peel and core. Cut into small cubes in a casserole. Add the orange juice & sugar and let simmer on a low heat for 30 minutes.
2. Immerse the gelatine in a bowl of cold water for a few minutes to soften them. Drain and put them in the apple mixture while stirring.
3. To make the Chantilly cream, put the cream in a mixing bowl. Add the egg white and whisk until the cream begins to hold its shape on the whisk. Add the sugar. Whisk until the cream is smooth and holds its shape.
4. Mix the Chantilly cream delicately into the apple mixture.
5. Divide the mousse between the ramekins and place in the fridge for at least 4 hours.