

Raspberry Mousse



Serves 6 Prep 1 hour 30 mins + chilling No Cook Easy

Ingredients

400g raspberries
2 tbsp golden caster sugar
2 leaves of gelatine
500 ml double cream
serve with lemon biscuits or tuiles.

1. Defrost the raspberries if frozen. Keep some of the raspberries aside for decoration and tip the rest into a food processor with the sugar. Whizz to a puree, then push through a fine mesh sieve.
2. Soak the gelatine leaves in cold water. Heat a little of the cream, add the squeezed out gelatine and swirl until it melts. Whip the cream into soft peaks. Stir the gelatine into the raspberries, then fold this into the cream. Spoon the mixture into six small glasses and chill for at least an hour.
3. Decorate the mousse with the raspberries and serve with lemon biscuits or tuiles.