



Rippled Berry Mousse

4 pieces



Easy

up to 40 Min.



Ingredients:

For the mousse:

350 g Frozen Mixed Berries (12oz)
75 g Caster Sugar (3oz)
1 Dr. Oetker Gelatine Sachet
2 Dr. Oetker Free Range Egg White Powder Sachets x 2
500 ml Greek Yoghurt
7.5 ml Dr. Oetker Madagascar Vanilla Extract (1 1/2 tsp)
100 g Fresh Mixed Berries to decorate

- 1 Put the frozen berries in a saucepan with 25g (1oz) sugar. Heat gently until the fruit starts to steam then cover and simmer gently for 7-8 minutes until thawed and softened. Remove from the heat and leave to cool.
- 2 Pour 100ml (3 1/2 fl.oz) hot water into a heatproof jug and stir in the Gelatine until thoroughly dissolved. Set aside to cool.
- 3 Make up the Egg White Powder according to the pack instructions (or use fresh egg whites) and whisk until stiff. Whisk in the remaining sugar to make a soft meringue.
- 4 Put the yogurt in a bowl and fold in the meringue, vanilla and the cooled Gelatine.
- 5 Spoon some of the yogurt meringue mixture into 4 x 300ml (1/2 pt) glass dishes or tumblers and pour over a little berry purée and swirl gently to give a rippled effect. Continue the layering until both mixtures are used up. Chill the mousses for at least 2 hours.
- 6 To serve, decorate the top of each mousse with fresh berries.



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