



Strawberry mousse

Preparation time 15-20 minutes

Ingredients

fresh or frozen strawberries 450g
(sugar 70g (1/3 cup
(gelatin powder 8g (1/2 tbsp+1 tsp
(cold water 45g (3 tbsp
(whipping cream (35% fat), chilled 360g (1 1/2 cup

To make

Place strawberries and sugar in a saucepan and place over medium heat and cook for 5-10 minutes. Using a stick blender puree the strawberries. Remove from heat. Dissolve gelatine in cold water and let it swell for about 5 to 10 minutes. Add the gelatine to the warm strawberry sauce and stir to dissolve. Let the strawberry mixture cool completely

In a separate bowl whip cream until stiff peaks form. Fold strawberry mixture to the cream. Put in a piping bag ready to fill the cake