

Fruit Mousse (Verrines)

INGREDIENTS:

2000 ml fruit puree
1000 ml water
1000 g sugar
84 g gelatin
5000 ml cream

Place sugar and water in a pot and melt sugar, making a simple syrup.

Soak gelatin, set aside.

Whip cream to soft peak.

Drain gelatin and add to the warm simple syrup.

Add puree to simple syrup, then slowly stream into whipped cream.

Pipe into glasses or pour into a framed sheet pan ASAP!