

Mandarin Mousse

Y = 30 glasses

INGREDIENTS:

500 ml mandarin puree
50 ml orange compound
500 ml simple syrup
22 g gelatin
1250 ml cream

Soak gelatin.

Whip cream to soft peak.

Bring puree, orange compound, and simple syrup to a simmer.

Drain gelatin and mix into above mixture until melted.

Let above mixture cool to 60°C.

Temper into whipped cream and pipe into glasses ASAP!