

Vanilla Mousse

INGREDIENTS:

1500 ml cream(1)
20 ml vanilla paste
500 g pasteurized egg yolks
357 g icing sugar
32 g gelatin
500 ml cream(2)

Soak gelatin.

Whip cream(1) and vanilla paste to a medium peak.

Whisk yolks and sugar until light and fluffy.

Drain gelatin and melt in a pot with cream(2), make sure mixture is warm.

Fold whipped cream into egg yolk mixture.

Temper gelatin mixture into mousse.

Pipe into glasses ASAP, sets quickly!