



Red berries mousse

⚙️ DIFFICULTY
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📊 NUMBER OF SERVINGS
40 portions

🕒 PREPARATION TIME
8 minutes

1000 g Raspberry puree

300 g Light Muscovado Sugar

23 g Gelatin Powder 200 Bloom

117 g Water

1000 g Whipped cream 35% fat

PREPARATION

- Hydrate the gelatin with the water.
- Heat up the raspberry puree with the **Light Muscovado Sugar**.
- Add the gelatin in the puree, mix and leave to cool down.
- Add the whipped cream.