

Name: **Lava Bear Mango Berry Mousse**

Description:

Light and fruity mousse great for a summer party. This is an original recipe developed for one of our competition meals.

Serving Size: serves 6-8 stemware glasses. Makes more using ramekins.

Ingredients:

1 ripe Mango
6 oz frozen raspberries, thawed, or fresh
6 oz Strawberries, frozen or fresh
1 pkg unflavored gelatin
2 Tbsp water
12 oz. heavy cream
4 oz heavy cream
¼ cup sugar
¼ cup water

Instructions:

Simple syrup:

Put the sugar and water in a medium saucepan and bring to a boil to make a simple syrup. Set aside.

Mousse: Peel and chop the mango. Combine the raspberries and strawberries and mango. Using a food processor or food mill, mash fruit into a puree, saving juice and pulp into a saucepan. Add Simple Syrup to this and simmer about 5 minutes.

Dissolve gelatin in 2 Tbsp water, and add to berry mixture. Stir well to blend. (do not dissolve gelatin ahead of time)

Remove from heat, strain through a fine-meshed sieve, and place in a bowl set in a larger bowl of ice to cool. Stir until thick. (refrigerator will work also)

Whip the 12 oz. heavy cream until soft peaks form.

Fold in whipped cream to the fruit mixture, 1/4 at a time.

Put into pastry bag and squeeze in a swirl into stem glass.

Whip remaining heavy cream. Add ½ tsp vanilla and 2 tsp sugar.

Garnish with extra ½ cup whipped cream and a berry.

