



Raspberry & White Chocolate Mousse

Preparation Time: 30 mins + setting overnight
Servings: 4 - 6

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A classic flavour combination, this dish is a sure-fire winner on any menu. Serve with plenty of fresh raspberries for a taste of summer.

Ingredients:

- 34g Raspberry Jelly (¼ pack/3 chunks)
- 125ml Boiling water
- 250ml Kerrymaid Whipping Cream
- 50g Fresh raspberries
- 50g Margetts raspberry jam
- 50g Finely chopped white chocolate



Method:

1. Cut the jelly up into small pieces and whisk into boiling water until it has dissolved. Allow to cool before going on to the next stage.
2. Whip the Kerrymaid Whipping Cream on 3rd/top speed to a soft peak using a whisk.
3. Blend in the raspberries, jam and chocolate into the Whipping Cream on 1st speed. Do not over mix.
4. Then blend in jelly on 1st speed until clear (once cooled but still a liquid).
5. Deposit into the required containers/hoops and allow them to set in a refrigerator overnight.
6. Finish and plate as required – using any combination of chocolate, whipped cream, raspberries and coulis.

NB: If using small hoops, line them with parchment paper around the side, so the mousse is easy to remove once set.

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