

Iced Passion Fruit Inspiration Mousse

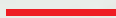


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VALRHONA

Let's imagine the best of chocolate®



Makes two 500g pots

ICED PASSION FRUIT INSPIRATION MOUSSE

An original *École Gourmet Valrhona* recipe

ICED MOUSSE

- 90g Egg whites
- 120g Caster sugar
- 30g Acacia honey
- 225g Passion fruit purée
- 225g Mango purée
- 4g Gelatine powder
- 20g Water
- 200g **PASSION FRUIT
INSPIRATION**
- 250g Whipping cream 35%

Make a Swiss meringue by heating the egg whites, sugar and acacia honey to 55°C, then beat in a blender until completely cool.

Heat the fruit purées and add in the hydrated gelatine. Combine the mixture a little bit at a time with the melted **PASSION FRUIT INSPIRATION**. Mix using an immersion blender to form a perfect emulsion.

Beat the cream until it has a frothy, light texture. Mix together the ganache and Swiss meringue, then gently fold in the whipped cream using a spatula.

Pour into pots and freeze.