

Iced Passion Fruit Inspiration Mousse

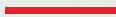


©2020 Valrhona - Philippe Barret - L'école Gourmet Valrhona - Reproduction prohibited, all rights reserved. Images are non-contractual.



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 Sugar
- 30g Acacia honey
- 225g Passion fruit purée
- 225g Mango purée
- 4g Gelatin powder
- 20g Water
- 200g **PASSION FRUIT INSPIRATION**
- 250g Heavy cream 36%

Make a Swiss meringue by heating the egg whites, sugar and acacia honey to 130°F (55°C), then beat in a blender until completely cool.

Heat the fruit purées and add in the hydrated gelatin. 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 heavy 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.