



*Bonne Maman*





# Bonne Maman. Blackcurrant Mousse

Serves 4

## Ingredients

100g ripe blackcurrants

1 x 11.5g sachet blackcurrant jelly powder

300ml double cream

1 large egg white

1 tsp caster sugar



## Method

1. Put the blackcurrants in a pan over a low heat and bring to the simmer. Puree the currants in a small blender then sieve.
2. Put the blackcurrant jelly powder in a medium bowl and add 300ml boiling water. Stir in the fruit puree and leave to cool.
3. Pour the cream into the cooled puree mixture and chill for 10-15 minutes until just beginning to set.
2. Whisk the egg white to soft peaks, add the sugar and whisk until stiff. Fold into the blackcurrant mixture and divide between four individual serving dishes.
5. Chilled for 1 hour until set.

## Cook's tip

An easy way to remove the berries from the stalks, is to run a fork down each one.

[www.bonnemaman.co.uk](http://www.bonnemaman.co.uk)

Delicious desserts

*A taste of homemade*



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