

P · R · I · M · V · S

STRAWBERRY MOUSSE

TIME: 40 M

LEVEL: MEDIUM

Servings 6

450 g of strawberries, with the stems removed

30 g of gelatin sheet

750 g of whipping cream, fresh

10 leaves of mint, fresh

80g of powdered sugar

PRIMVS ACETO BALSAMICO DI MODENA IGP



40 minutes preparation

After cleaning and slicing the strawberries, place them in a blender and puree. Meanwhile, prepare the gelatin using a bowl of warm water and food gelatin (approx 30 g of gelatin for 500 ml of warm water). While the gelatin soaks, heat 1/3 of the strawberry puree over medium heat. When it begins to simmer, add the gelatin. Allow it to completely melt, and then add the rest of the puree. When the Strawberry mixture is done, allow it to cool down. Whip the cream and then mix it with the puree. Fill single serve molds and refrigerate for no less than one day. Prepare the mousse in advance, as the molds need to refrigerate for at least one day. To serve, add slices of strawberries, mint leaves and a few drops of PRIMVS ACETO BALSAMICO DI MODENA IGP