



Strawberry And Marshmallow Mousse

Equipment

- Scale
- Sauce pan
- Fork
- Whisk
- Mixing Bowl
- Ramekins

What to do

Task 1 : Cook the strawberries

Put all but 4 strawberries into a pan along with 100ml water and the sugar. Over a medium heat, cook strawberries until soft enough to mash, about 3 mins. Take off the heat and squash the berries, using a fork, until pulpy. Add the marshmallows, then stir them into the hot strawberries until they dissolve. Leave to cool.

Task 2 : Mix and Chill

Whip the cream until it holds its shape. Fold the cream into the cooled strawberry mix, then spoon into one bowl or separate pots and chill until set.

Ingredients

- 250g of fresh strawberry
- 25g of caster sugar
- 140g of mini marshmallow
- 200ml double cream

Task 3 : Finish & serve

Cut the reserved strawberries in slices and use to decorate.

