



BRAZILIAN PASSION FRUIT MOUSSE

Makes 5 | By Chef Rafaela Carneiro

INGREDIENTS

- 2 teaspoons unflavored gelatin (8g)
- 3 tablespoons water
- 1 1/3 cups heavy cream (290g), cold
- 1 can sweetened condensed milk (397g)
- 1 cup passion fruit pulp or unsweetened juice concentrate (265g)

PROCEDURE

- 01** Combine the water and powdered gelatin in a small bowl, mixing until the gelatin is hydrated.
- 02** Microwave for a few seconds for the gelatin to liquify. Let it cool slightly before using.
- 03** Blend the passion fruit pulp, sweet condensed milk, heavy cream and liquid gelatin for 5 minutes.
- 04** Pour the mousse into a large serving bowl or individual serving glasses. Refrigerate for at least 3 hours.

