

Mango Mousse

(6 small servings)

Ingredients

2 15oz cans mango slices in light syrup, drained and divided

4 tbsp granulated sugar, divided

1 cup heavy whipping cream

2 tsp gelatin powder

4 tbsp water, divided

1/4 tsp ground ginger

Whipped cream for decoration

Method

Blend about 9oz mango slices to a puree. Dice remaining slices for decorating the mousse later.

Add the ginger and 2 tbsp sugar to the puree, blend. Taste and add more sugar if needed.

In a stand mixer whip the heavy cream until slightly thickened. Add the remaining 2 tbsp sugar and whip until stiff peaks form.

Dissolve the gelatin into 2 tbsp of water. Heat remaining 2 tbsp water until almost boiling and add to the gelatin. Stir until the gelatin is completely dissolved.

Add the gelatin mixture to the puree and blend well.

Gently fold the mango puree into the whipped cream. Pour into pretty glasses or bowls and refrigerate until set.

Before serving decorate with diced mango and more whipped cream.

Buon Appetito!