

Red berry cloud |

Recipe for 12 tapas



Description

A fun dessert, inspired by marshmallows. A cloud like texture with a fresh berry taste!

Note

You can use a puree of whichever fruit or fruits you like!

Ingredients

Red fruit clouds

- 200 Gr Red fruits puree
- 7.50 Leaf(ves) Gelatin
- 150 Gr Icing sugar
- 0.50 Unit(s) Lemon juice

Red fruit coulis

- 300 Gr Red fruits puree

Preparation

- Preparation time **30 mins**
- Resting time **120 mins**

Preparation

Blend your fruits until you reach a puree texture (set 200gr aside for the coulis = half of the puree).

Place the gelatine sheets in a bowl with cold water.

Squeeze your lemons, set aside the juice.

Line your baking tray with parchment paper.

Red fruit clouds

In a sauce pot, combine all of the ingredients with a whisk. Heat until you reach a temperature of 85°C, without stopping to stir. Do not allow the mix to start boiling. Remove from heat, and let the mix cool down. Next, ideally with the help of a mixer, whip the mix for 5-7 minutes at high speed.

The mix should become thicker, almost like whipped cream. Pour it into the mold lined with parchment paper and then place the mold in the fridge for a few hours. Once it has set, unmold and cut into small cubes. Ready to enjoy!

Bon appétit!