

# CRUNCH TIME

## Meringue Mousse Cups



**Serve information: 4 Meringue Mousse Cups**

### **INGREDIENTS – WITCH HAT DIP:**

4 Meringue discs  
4 Meringue kisses  
100ml Thickened cream  
100g White chocolate pieces, melted  
150ml Thickened cream  
200g Frozen raspberries  
1 Tbsp lime juice

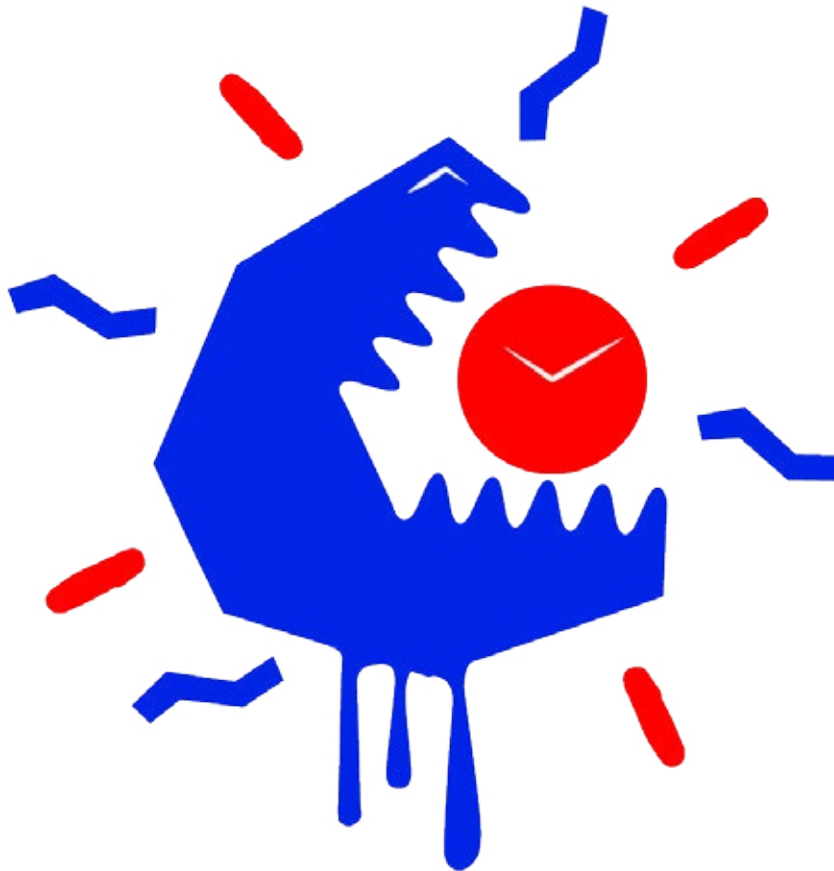
### **EQUIPMENT:**

Heatproof microwave-safe bowl  
Several spoons  
Bench top mixer with whisk attachment  
Spatula  
Blender  
Fine sieve  
Bowl  
4 cups or glasses



## METHOD:

1. Whip 150ml cream
2. Mix the melted white chocolate with the 100ml cream to make a ganache
3. To make the mousse, gently fold the whipped cream through the cooled chocolate ganache
4. To make the raspberry coulis, place half the raspberries in a blender and blend berries with lime juice until smooth
5. Strain through a fine sieve to remove seeds
6. Spoon half the mousse in the bottom of the cups
7. Spread half the raspberries on top and pour half the raspberry coulis over the raspberries
8. Place a meringue disc on top
9. Place the remaining mousse on top then the remaining raspberries and coulis
10. Place the meringue kiss on top



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