

Creamy blackcurrant mousse with chestnut cream



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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC BLACKCURRANT PURÉE





Pouch
 1 kg





Ingredients

 Léonce Blanc blackcurrant purée	600 g
Sugar	260 g
Gelatine Gold - 200 Bloom	12 g
Single cream 35 % fat	1 litre
 Léonce Blanc chestnut cream for decoration	

SOAK the gelatine in cold water.

Lightly **WHIP** the cream and chill.

Gently **HEAT** 1/3 of the blackcurrant purée, add the sugar and squeezed out gelatine.

WHISK to combine. Do not heat over 85°C.

ADD the rest of the blackcurrant purée and cool to 40°C.

WHISK in 1/4 of the softly whipped cream then carefully fold in the rest using a spatula.

PIPE into the small glasses using a disposable bag without a nozzle: 35 g in a small 70 ml glass, 85 g in a 160 ml glass.

DECORATE with dots of chestnut cream or for more volume and a lighter finish, decorate with a combination of whipped cream and chestnut cream (1/3 chestnut cream, 2/3 whipped cream).

