

*Halloween strawberry mousse  
 jelly, summer berry coulis  
 and Chantilly cream*



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Suggested illustration(s), Serving tip, Recipe developed by Olivier Houat, Photo: Adobe Stock

LÉONCE BLANC STRAWBERRY, RASPBERRY AND LIME PURÉES




Frozen  
 or ambient  
 1 kg



## Strawberry mousse




(for 12 large glasses)

 <b>Léonce Blanc</b> strawberry purée	600 g
Sugar	160 g
Gold gelatine sheets	12 g
Cream 35% fat	1 L

### PREPARATION:

Soften the gelatine in a large bowl of cold water. Whisk the cream to soft peaks. Refrigerate. Gently heat 100g of the **Léonce Blanc strawberry purée** and add the soaked, well-drained gelatine. Mix well without too much heat. Add the remaining strawberry purée to this mixture. Whisk in 1/4 of the whipped cream and mix well. Gently fold in the remaining whipped cream with a spatula. Fold everything carefully together. Pour into a piping bag.

## Raspberry/strawberry jelly

 <b>Léonce Blanc</b> strawberry purée	300 g
 <b>Léonce Blanc</b> raspberry purée	300 g
 <b>Léonce Blanc</b> lime purée	40 g
Gold leaf gelatine	20 g
Sugar	120 g

### PREPARATION:

Soften the gelatine in a large bowl of cold water. Gently heat the **Léonce Blanc lime purée** and 50g of the **Léonce Blanc raspberry purée** in a small casserole without exceeding 50°C. Add the drained gelatine and whisk to combine. Add to the **Léonce Blanc raspberry** and **strawberry purées**. Mix well. Pour into a film-lined frame, to a maximum thickness of 1cm. Refrigerate.

## Summer berry coulis

Use a bottle of **Léonce Blanc** summer berry coulis

## Chantilly cream

Very cold cream 35% fat	600 g
Icing sugar	70 g
Vanilla (extract or powder)	

### PREPARATION:

Put the cream, icing sugar and vanilla in a very cold mixer bowl. Whisk the cream to soft peaks. Pour into a piping bag with a plain nozzle (4 to 6mm).

## Assembly

Cut the jelly into small cubes. In cold glasses, pour in the strawberry mousse to create a dome. Decorate with a little strawberry coulis around the base of the mousse. Use the piping bag and plain nozzle to pipe threads of Chantilly in zigzags on the mousse, making it look like a brain. Using the bottle of coulis, draw threads on the cream to look like blood. Refrigerate.

**Suggestion :** top the glasses with jelly cubes for sale.

