

Name of the Recipe: Passion Fruit Mousse

Author: Evelyn Ilabaca

Former Assistant staff Infant School

Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!



Ingredients:

1. 1 large tin (250 cc) wholecream
2. 1 tin condensed milk
3. 1 plain yoghurt
4. $\frac{1}{4}$ cup sugar
5. 250 grs passion fruit pulp

To prepare:

1. Mix condensed milk, cream and yogurt in a bowl
2. Drain the pulp and add only the juice to the above mixture, save the pips, blend well
3. Pour into individual containers or a large glass bowl y refrigerate for about an hour
4. In a small pan, heat the pips with the sugar until a light sauce is formed.
5. Place this sauce over the mousse, let cool and enjoy!.