



APPLE SANDDORN MOUSSE

Prep: 30min + cooling – Makes 10 portions – Easy

4 eggs
250g sugar
450ml apple-sanddorn juice (Eppelpress)
juice of 1 lemon
280ml cream
4 tsp cornstarch

1. Crack the eggs into a saucepan and mix with the sugar.
2. Add the apple-sanddorn juice and lemon juice, mix and place over a medium heat.
3. Mix 30g cream with the cornstarch and add to the egg mix, whisking until the cornstarch has dissolved.
4. Keep stirring and warming the liquid until it thickens.
5. Take off the heat and pour into a serving bowl. Leave to cool.
6. Once cool, beat 250ml cream in a separate bowl until stiff. Fold into the cooled egg mixture until you get a smooth mousse.
7. Serve with butter biscuits on the side.

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