## Fruity mousse

<table>
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<th><strong>Ingredients</strong></th>
<th><strong>Equipment</strong></th>
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| 1 large tin of full fat evaporated milk, refrigerated overnight. (DO NOT CONFUSE WITH CONDENSED MILK)  
1 small tin of fruit (for example strawberries, raspberries, mixed fruit)  
1 pack jelly cubes | All equipment is provided by school  
Please bring 2L plastic container with lid to take home |

### Method:

1. Open tin of fruit using tin opener and strain juice through a colander.  
2. Break jelly into cubes and place into measuring jug, add 3 tablespoons of fruit juice (or water) microwave for 1 minute until dissolved.  
3. Open evaporated milk and pour into a large bowl, whisk with an electric whisk until very light and fluffy and the mixture leaves a trail when lifted.  
4. Add jelly and most of fruit and whisk until combined.  
5. Pour into container to set and store in the fridge.  
6. Reserve some of the fruit and use it to decorate the top of the mousse.