

## Fruity mousse

### Ingredients

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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

Aim Higher

★ Reserve some of the fruit and use it to decorate the top of the mousse

### Equipment

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. ★ Decorate with reserved fruit.