

# RASPBERRY MOUSSE VERRINES



## INGREDIENTS

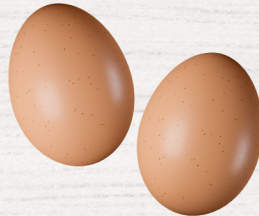
1 Box Jules Destrooper Fine Butter Crisps



120ml  
single cream



50g Sugar



2 eggs



12 raspberries  
(for decoration)

## METHOD

- 1 Separate the egg yolks and white, and then beat the egg white until they form stiff peaks. Set aside.
- 2 Mix the egg yolks and sugar in a large bowl.
- 3 Place the 250g of raspberries in a blender and blend to a paste. Add to the mixture and stir.
- 4 Whisk the single cream until it forms stiff peaks and then gently stir into the mixture. Add the egg whites to the mousse, mixing gently. Divide amongst 5 verrines and refrigerate for 6 hours.
- 5 Just before serving, sprinkle Butter Crisps cut into small pieces on top of the mousse verrines and decorate each one with a few raspberries.