



Simple summer berry mousse

A pretty-in-pink pud that can be prepared in advance, then produced from the fridge and topped with extra berries, crumbled shortbread and mint to serve.

Serves 4

Prepare 20 minutes
+ cooling + chilling

Cook 5 minutes

- 250ml double cream
- 1 unwaxed lemon, zest

TO SERVE

- 100g strawberries, halved or quartered (according to size)
- 100g raspberries
- 2 shortbread fingers, crumbled
- Small handful mint leaves

- 300g strawberries
- 200g raspberries
- 100g caster sugar
- 3 leaves Dr Oetker Platinum Grade Leaf Gelatine

1 Put the 300g strawberries and 200g raspberries in a food processor or high-speed blender and whizz to a purée. Set a sieve over a medium pan, then push through the berry purée (discard the seeds). Stir in the sugar and set over a medium-low heat, stirring occasionally, until just simmering (don't allow to boil). Meanwhile, put the gelatine leaves in a bowl of cold water and leave to soak for 5-7 minutes. Remove the berry mixture from the heat, then squeeze the water from the gelatine leaves and stir them into the berry mixture until dissolved. Transfer to a large bowl to cool completely (about 1 hour at room temperature).

2 In another large bowl, use a balloon whisk or electric hand mixer to whip the double cream and lemon zest almost to soft peaks. Still using the balloon whisk, carefully fold the cream through the cooled berry mixture until combined and no streaks remain. Divide evenly between 4 glasses (about 250ml each), then chill in the fridge to set for at least 3 hours, or overnight.

3 To serve, top with the 100g strawberries and 100g raspberries, the crumbled shortbread and mint leaves.

Per serving 2202kJ/529kcal/35g fat/22g saturated fat/42g carbs/
37.1g sugars/7g fibre/5.6g protein/0.2g salt