


Wattle Mousse

Work In Pairs

Delicious recipe made to suit any season. Best served with whipped cream, crushed macadamia nuts, and chocolate shavings, hmm.....YUM!!

Ingredients

250 ml	Milk		2 tspn	Australia's Own Wattle Seed Mix
¼ C	Castor Sugar		1½ T	Gelatine
3	Eggs (separated)		750 ml	Thickened cream



Method

1. Prepare mousse moulds by lightly brushing with vegetable oil.
2. Soak the gelatine in enough water to make a paste. Set aside.
3. Add the wattle and half the sugar to the milk and bring it to the boil, stirring.
4. Make a mixture of the egg yolks and the remaining sugar and pour in the hot milk while stirring.
5. Add the gelatine paste and stir to dissolve. Cool at room temperature.
6. Half whip the cream.
7. Whip the egg whites until firm.
8. To the cool wattle milk mixture, fold in the beaten egg whites and then the cream.
9. Pour into the mould(s) and refrigerate for a few hours.
10. To serve, tip out onto a plate and garnish with custard or fresh fruits.

