

# INDIAN FUSION MOUSSE



## WHAT YOU NEED



Pillsbury™ Ivory  
Whipped Cream 250 g



Dark Chocolate 120 g



Unsalted Butter 25 g

Gulab Jamun 2 pieces



Gulkand 10 g

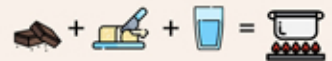


Gelatin/Agar-Agar 5 g



## METHOD

- Whip the cream to soft peaks
- Heat the chopped chocolate with butter using the double boiler method while stirring frequently until smooth
- Gently stir  $\frac{1}{3}$  of the whipping cream with the chocolate mixture to loosen mixture .
- Fold in the remaining whipping cream.
- Add Gulkand into it.
- Soak gelatin in cold water for some time and then bring it to a boil or microwave it.
- Fold it into the mousse mixture.
- Cut the sponge into thin layers for the base.
- Set it in ring or serving dish.
- Pipe the mousse till it is  $\frac{1}{3}$  full.
- Layer the thinly sliced gulab jamun into it.
- Pipe the rest of mousse.
- Chill mould for at least 8 hours.
- Glaze the dessert, garnish it and serve accordingly.



***This is that fusion we didn't know we could dream of!***