

mango mousse

2 large ripe mangoes
(about 500 g each)

125 ml cold water

1 sachet (about 11 g)
powdered gelatine

50 g caster sugar

300 ml whipping cream

50 g icing sugar

½ teaspoon vanilla extract

Fresh raspberries and
mint sprigs, to decorate
(optional)

1 Peel mangoes; slice off flesh and discard stones. Cut mango flesh into cubes and place in blender goblet; cover and blend until smooth.

2 Place half of the water in **250-ml Prep Bowl**; sprinkle over gelatine. Place remaining water and caster sugar in large microwave-safe mixing bowl. Microwave, uncovered, on HIGH 1 minute; stir until sugar is fully dissolved. Whisk in gelatine mixture until dissolved. Add mango purée (about 435–450 g); mix thoroughly.

3 Place cream, icing sugar and vanilla extract in **Stainless 2-Litre Mixing Bowl**; whisk using an electric mixer until soft peaks form. Gently fold one-third of the cream mixture into mango mixture until well combined. Repeat until all of the cream mixture has been folded into mango mixture. Divide mousse evenly between **Dots Martini Glasses**. Cover each glass with cling film; refrigerate at least 3 hours or until set. Remove cling film; decorate with fresh raspberries and mint sprigs, if desired. Serve.

Serves 4