

Strawberry mousse & white chocolate

Ingredients

750g/1lb 10½oz strawberries
2 tbsp lemon juice
225g/8oz white chocolate, grated
7g/¼ oz powdered gelatine
450ml/15¾fl oz double cream
30g/1oz icing sugar, plus extra for dusting

To serve

biscotti
extra strawberries
4 sprigs fresh mint

Preparation method

- . Place half of the strawberries into a blender and puree until smooth. Pass the puréed strawberries through a fine sieve into a clean bowl.
- . Add the lemon juice to the bowl.
- . Slice the remaining strawberries and add to the purée.
- . Place a heatproof bowl in a saucepan half-filled with boiling water. With the heat turned down very low, place the grated chocolate in the bowl and leave until melted.
- . In a small bowl, add the gelatine to about 50ml/¾ fl oz of water and leave to rest for five minutes.
- . Place a quarter of the cream along with all the icing sugar into a pan and simmer until warm. Add the gelatine water and stir for five minutes over a low heat until dissolved. It is important not to let the mixture boil, so keep the heat under the pan gentle.
- . Pour the cream and gelatine mix into the melted chocolate and stir until smooth. Add three quarters of the strawberry purée
- . Place the remaining cream into a bowl. Whip the cream until soft peaks form when the whisk is removed from the bowl. Gradually fold the cream into the chocolate and strawberry mix.
- . Transfer the mixture to individual serving glasses. Place in the fridge to chill for

at least two hours, preferably overnight (store the remaining strawberry purée in the fridge too).

- . To serve, add a spoonful of the remaining strawberry purée to each serving glass. Garnish with a few strawberries, dust with icing sugar and add a sprig of mint to each glass.