

Praline and Berry Mousse Cups

Recipe By Clara Fatal



Cooking and Prep:  35
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Serves:  8

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Purim, Shavuot,
Sukkot

Source: Family Table by
Mishpacha Magazine

This fruity dessert is refreshing, elegant, and eye-catching. It looks so labor-intensive that you'd never believe that it requires no mixer!

Ingredients (13)

Praline

- 5 and 1/4 ounces (150 grams) chocolate, melted
- 3 and 1/2 ounces (100 grams) praline paste
- 1 and 3/4 ounces (50 grams) chopped hazelnuts
- 7 ounces (200 grams) rolled wafer cookies, crushed to crumbs

Berry Mousse

- 1 cup berries (mix and match from frozen blueberries, strawberries, and raspberries)
 - 1/2 cup water
 - 3/4 cup sugar
 - 2 tablespoons Gefen Cornstarch
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Patisserie Cream

- 1 and 1/2 cups milk or nondairy milk substitute
 - 1/2 cup sugar
 - 3 egg yolks
 - 2 tablespoons Gefen Cornstarch
 - 1/2 teaspoon Gefen Vanilla Extract
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Start Cooking

Make the Mousse Cups

1. Combine all praline ingredients to form dry crumbs.
2. For mousse, put berries, water, and sugar into a small pot, bring to a boil. Whisk together cornstarch and water. As the fruit mixture comes to a boil, add the cornstarch mixture. Mix until thick, then turn off the flame.
3. To make patisserie cream, in a bowl, mix sugar, yolks, cornstarch, and vanilla. Heat milk in a small pot, over medium-high flame. When the milk just comes to a boil, add sugar mixture. Continue cooking until mixture is thick and creamy, stirring constantly. Remove pot from flame. Transfer cream to refrigerator. If you prefer an airier cream, beat half a container of whipping cream or nondairy topping and fold into the cooled cream.
4. To assemble, spoon alternating layers of crumb, fruit, and cream into serving glasses.