FOODIE CITY WARSAW

LIME AND TEQUILA MOUSSE – RECIPE

4 SERVINGS

INGREDIENTS:

MOUSSE:

- 300 ml – chilled whipping cream, 30% fat
- 200 g – icing sugar
- 6 – limes
- 50 ml – tequila
- Clear vanilla essence – a small amount

CARAMEL GLASS:

- 160 g – brown sugar

METHOD:

1. Wash the limes. Finely grate the zest, avoiding the white pith, then squeeze out the juice.
2. Whip the cold cream with the icing sugar. Gradually fold in the lime juice, tequila and a little vanilla until combined. Divide between four glasses and chill.
3. Heat the brown sugar in a small pan until melted into caramel. Pour a thin layer onto a silicone mat and leave to cool completely.
4. Break the set caramel into shards. Just before serving, garnish the mousse with lime zest and caramel glass.

NOTES:

- 160 g brown sugar replaces the original 200 ml measure. The cream, icing sugar, lime and tequila quantities follow the original recipe. This dessert contains alcohol.

ENJOY!