



CARAMEL APPLE MOUSSE

INGREDIENTS

CARAMEL APPLE JELLY:

180g **DLA Apple Filling&Topping**
20g **DLA Topping Caramel**
3g Gelatin powder
1 tbsp Water

CARAMEL MOUSSE:

160g **DLA Topping Caramel**
250ml Whipping cream
40g granulated sugar
120ml Milk
15g Gelatine powder

DECORATION:

1 can of **DLA Covergeli Caramel**
Whipped cream to taste
80g **DLA Apple Filling&Topping**

METHOD

1. To make the jelly, heat the apple Filling&Topping together with the Topping Caramel in a sauce pan or in the microwave for 1 minute. Add in the watered-down gelatin powder and mix well. Remove from heat, divide into 8 equal portions and chill in the fridge until firm.

2. Make the mousse by heating the milk and Topping Caramel together to about 50-60 degrees Celsius. Add in the gelatin powder, mix well and let cool.

3. In a separate bowl, add granulated sugar to the cream and whisk until combined. Add the cream to mixture number 2 and combined well.

4. Fill the molds halfway with the mixture. In the center, add the apple jelly and pour the rest of the mixture into the molds. Place in the fridge until firm.

5. To decorate, warm the Covergeli to 40°C, mix and pour over the unmolded mousse.

6. Pipe some whipped cream and top with a small amount of the Apple Filling & Topping.

FEATURED PRODUCTS



Apple
Filling & Topping



Covergeli
Caramel



Topping
Caramel