



CULINARY

Passion Fruit Mousse

SERVES 4-6



INGREDIENTS

1 container Passion Reäl
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1 quart heavy cream
1 pinch salt
¼ cup frozen passion fruit, or
juice from 1 fresh passion fruit
1 Tablespoon gelatin
Whipped cream, for serving
Fresh mint, for garnish

GARNISH

DIRECTIONS

Combine Passion Reäl, cream, salt, passion fruit juice, and gelatin in a pot and bring to a boil; lower heat and simmer for 2 minutes.

Pour into individual dessert bowls or cups. Refrigerate for at least 8 hours, or until completely set. Garnish with whipped cream and fresh mint.