

Strawberry Mousse



INGREDIENTS

250g fresh strawberry, halved if large

25g caster sugar

140g mini marshmallow

200ml double cream

METHOD

STEP 1

Put all but 2 strawberries into a pan along with 100ml water and the sugar. Over a medium heat, cook strawberries until soft enough to mash, about 3 mins. Take off the heat and squash the berries, using a fork, until pulpy. Add the marshmallows, then stir them into the hot strawberries until they dissolve. Leave to cool.

STEP 2

Whip the cream until it holds its shape. Fold the cream into the cooled strawberry mix, then spoon into one bowl or separate pots and chill for

about 2 hrs, or until set. Cut the reserved strawberries in half and use to decorate.