

# Mousse de Maracuya

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## Ingredients

400ml passion fruit pulp (100% pulp)  
1 small can cream  
1 can condensed milk  
450ml heavy whipping cream

## Method

Step 1:

Remove the fruit required to make up 400ml pulp and add it to the jug of blender.

Step 2:

Whip heavy cream. I use an electric hand held mixer. Whip until peaks of the cream stay firm and don't lose their shape. Set it aside. Do not overwhip the cream.

Step 3:

Blend the passion fruit pulp, cream and condensed milk.

Step 4:

Pour the blended mix into the bowl where you whipped the cream. Make sure you have a big enough mixing bowl.

Step 5:

Fold the blended mix into the whipped cream. Pour onto serving cups. You can add crumbled cookies in the bottom if desired. Refrigerate for at least 2 hours.

Step 6:

Serve with fresh passion fruit, raspberries, whipped cream and optional other toppings according to taste.

THE  
COOKERY

by The Secret Jozi Chef

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