

## Marshmallow Mousses

For marshmallow mousses to feed 6 you will need:

- 2 packets (200g) pink and white marshmallow
- 2 x 125g raspberry jelly
- 2 x cans (400g) evaporated milk
- 1 x 600ml double cream
- 200g raspberries
- 1 large sharp knife
- 1 chopping board
- 1 large measuring jug
- 1 white bowl
- 1 wooden/plastic spoon
- 1 whisk
- 1 Large dixie



1. Using the large knife, roughly chop the marshmallows, reserving 12 for decoration.
2. Roughly chop the jelly.
3. Put the jelly and the marshmallows into the dixie with the evaporated milk. Stir over a gentle heat, until the marshmallows and jelly have dissolved.
4. Remove the dixie from the heat and stir in 1litre of cold water. Leave to cool completely.
5. Tip the cream into a white bowl and whisk it into soft peaks.
6. Carefully fold the cream into the jelly mixture and leave to set, just as you would angel delight.
7. Divide between 6 bowls and decorate with the reserved marshmallows and the raspberries.