

Maple Mousse



1

Place the cold water in a small bowl and sprinkle in the gelatin powder. Let it swell for a few minutes.

2

In a separate bowl, beat the egg yolks with an electric mixer.

3

In a saucepan, bring the maple syrup to the boiling point. Remove from the heat when you see small bubbles form.

4

Add the diluted gelatin into the hot maple syrup and stir. Then, gradually add the egg yolks into the maple syrup, stirring constantly. Leave the mixture to cool in the fridge.

5

Whip the cream until it forms stiff peaks, then fold it into the maple syrup mixture with a spoon.

6

Beat the egg whites until stiff (until they form nice peaks) then fold them into the mixture. Stir everything with a spoon. Pour into cups.

