



WHITE CHOCOLATE MOUSSE AND RASPBERRY TARTS

Preparation time: 35 minutes

Cooling time: 4-5 hours, ideally overnight

Ingredients (for 4 tarts, 8cm cake ring)

For the raspberry base

- 120g raspberries
- 6 gelatine leaves

For the white chocolate mousse

- 50g white chocolate
- 250ml double cream
- 1 teaspoon vanilla extract
- 4 gelatine leaves
- 28 Kambly Butterfly biscuits to decorate (7 per tart)

Preparation

1. Line the cake ring with greaseproof paper and place on a baking tray covered with greaseproof paper.
2. For the raspberry base, soak 6 gelatine leaves in cold water.
3. Mash the raspberries into a fine purée and heat in a saucepan, then add the soaked gelatine and stir well.
4. Spread the raspberry purée over the bottom of the cake ring and chill for 30 minutes.
5. Soak the remaining gelatine in cold water.
6. Melt the chocolate together with 100 ml of double cream over a bain-marie, dissolve the gelatine into it and leave the mixture to cool at room temperature.
7. Beat 150ml of double cream until stiff and fold into the chocolate mixture.
8. Spread the chocolate mousse over the raspberry base and chill the tarts for 4-5 hours or ideally overnight.
9. To serve: carefully remove the tarts from the cake rings and place on a dessert plate. Delicately press the Butterfly biscuits onto the side of the mousse.

Veronika Studer for
Kambly

