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Chestnut Mousse with Salep

Ingredients

250 g Cream
1 Leaf Gelatin
60 g Candied Chestnut
80 g Granulated Sugar
1 Egg White
1 Egg Yolk
1.5 g Orchis Flower Powder
40 g Fresh Raspberry
50 g Butter
50 g Powder Sugar

Preparation

- 1 Beat egg white with sugar. Boil orchis flower powder, water and sugar in 120 degree. Add it to the beaten egg
- 2 Beat cream, add candied chestnut. Mix it with egg and leaf gelatin, blend all
- 3 Pour into dessert dishes and freeze it
- 4 Serve it with raspberry sauce and aniseed biscuit.

Cooks Note
