Posted on 17 September 2012

by Chef Kasim Senturk

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