Apricot Mousse

czas przygotowania: **25 min**

poziom trudności: **średni**



A light and airy apricot mousse made with fresh apricots, caramel and fluffy whipped egg whites. Delicately sweet and fruity, this refreshing dessert is served chilled and decorated with fresh fruit and mint leaves.

Składniki

- Pitted apricots – 150 g
- Sugar for caramel – 2 tbsp
- Egg whites – 6
- Icing sugar – 1 tbsp
- Water – 1 cup
- Gellwe Food Gelatine – 1 tsp
- Fresh fruit – as desired

Sposób przygotowania