

## RASPBERRY MOUSSE FILLING (FOR CAKE)

(YIELD: FOR AN 8" CAKE)



### RASPBERRY SAUCE

1. 12 oz. (210 g.) fresh/frozen raspberry
2. 30 gram water
3. 50 gram sugar
4. 4 gram rum

### PREPARATION

1. In a sauce pan, cook all ingredients until consistent. Filter the sauce through a sift net to make the texture finer.

### MOUSSE

1. Raspberry sauce 300g
2. Whipping cream 250g
3. Sugar 46g
4. Gelatin 5 sheets

### PREPARATION

1. Dip the gelatin sheets in iced water for a few minutes until softened. Once softened, drain well and put it aside.
2. Cook the raspberry sauce on the stove top until 140 degrees F. Add in the softened gelatin sheets. Stir until completely dissolved.
3. Cool down the mixture with iced water in a large bowl. During the cool down period, blend the whipping cream and sugar in high speed until 80% firm.
4. Mix the raspberry sauce and the whipped cream together.