

## **Cheat's Raspberry Mousse**

Serves: 8-10

Preparation Time: 20 minutes

A light and fluffy dessert perfect for summer.

### **Ingredients**

375ml can PAMS Evaporated Milk, well chilled

1/2 cup caster sugar

85g packet PAMS Jelly Crystals, raspberry or strawberry flavour

### **Method**

Place the can of PAMS Evaporated Milk into a refrigerator. It needs to be well-chilled in order to beat-up lightly.

Make the PAMS Jelly up using only 3/4 cup boiling water. Stir until the crystals have dissolved. Refrigerate until well-chilled but do not allow the jelly to set.

When the jelly is ready, take the can of evaporated milk from the refrigerator and place in a mix master fitted with a whisk.

Beat on a high speed adding the sugar gradually down the side. Once the milk becomes doubled in volume, gradually pour the well-chilled jelly into the mixture.

Continue beating on high until the mousse is thick and very fluffy. Transfer to a 5-6 cup capacity mould or pour into 6-8 individual serving glasses. Chill for 2-4 hours until set.

If made in one mould, invert it onto a serving plate. Run a hot cloth around the outside and shake the mould and plate together to release the mousse. Have patience for this and do not over-heat as the outside of the mould will begin to melt.

Serve topped with whipped cream and plenty of berries to accompany.

### **Some handy tips**

This dessert can be prepared a day in advance, just whip up the cream when you are ready to serve.

If berries are not in season then use defrosted frozen berries to accompany or any seasonal fruit is also delicious.