

Frozen Mousse with Almonds



Ingredients:

2½ cups fresh cream
6 egg whites
180 g (6 oz) unsalted butter
1 handful sliced almonds
1 handful raisins
6 tablespoons white sugar

Preparation:

Line 4 individual moulds (or one large mould) with plastic wrap and set aside. Put raisins in warm water for 10 minutes and set aside. In a frying pan heat the butter and lightly toast the almonds. Whip cream with sugar until medium peaks form. Separately, beat egg whites until stiff peaks emerge. Gently fold egg whites into the cream mixture. Drain well the raisins and together with almonds delicately fold them into the mixture. Fill all moulds and put in the freezer. Serve one hour later.

Makes 4 servings

