

Milk-Free Mousse (2 servings)

Ingredients

½ packet jelly cubes

½ pint milk substitute

50ml boiling water

Method

1. Dissolve jelly in a jug with boiling water.
2. Make up to ½ pint with milk substitute.
3. Place in a bowl in fridge for 15-20 minutes.
4. Whisk with an electric hand whisk until frothy.
5. Divide into 2 empty yoghurt pots or ramekin dishes and leave to set in fridge.