

## Cherry Mousse

### Ingredients

50g/2oz icing sugar

45g/1½oz egg white replacer

150g/5oz bottled or tinned cherries

15g/2 tablespoons arrowroot

300ml/1fl.oz cherry juice

1 tablespoon cherry brandy (optional)



### Method

1. Make up the filling cream by creaming together icing sugar and margarine.
2. Beat in the egg white replacer solution to make a mock whipped cream.
3. Drain 300ml (10fl.oz) juice from the fruit and blend arrowroot with a few tablespoons of juice in a bowl. Heat the remaining liquid in a pan.
4. Pour onto the arrowroot paste, stir and return to the heat.
5. Bring to the boil and simmer until the cloudy appearance becomes thicker and clear.
6. Add the cherries and liqueur, if used.
7. Pour half the mixture into 4 glass dishes or tall wine glasses.
8. Leave the rest to slightly cool before folding in the mock cream.
9. Spoon this on top and place in the fridge to chill.
10. Serve decorated with a spoonful of mock cream or permitted aerated cream. Add cherry with a sprig of mint. Enjoy with a meringue finger.

### Note

Other red fruits such as plums, strawberries or raspberries are also suitable to use.