

Dessert

Almond Paste Mousse

Ingredients for 2 servings:

100 g Almond paste
100 ml Milk
 Juice of 4 oranges
 (= 400 ml)
2 Tbsp. Eggnog
 3 Leaves of gelatine
 2 Egg whites
 1 Pinch of salt
100 ml Cream
4 Tsp. Sugar
1 Tsp. Brown sugar
1/2 Tsp. Cornstarch
 1 Orange
20 g Semisweet chocolate

Crumble almond paste and puree finely together with milk, 100 ml of orange juice, and eggnog. Dissolve gelatine according to package directions and fold into almond paste mixture. Beat egg whites with salt and cream with sugar until stiff. Fold both into the almond paste mixture. Fill into a tall narrow container and chill for about 6 hours. For the sauce, bring remaining orange juice and brown sugar to a boil. Thicken the sauce with cornstarch mixed with a little bit of water. Peel orange and cut into slices. Melt chocolate in a double boiler and decorate plate with the chocolate. Arrange the orange slices on the plate with the Mousse and top with the sauce. Garnish with Amaretto Hearts and lemon balm or mint leaves (optional).

Prep time: About 20 minutes

Chilling time: About 6 hours

Tip: For true „chocoholics“ the dessert can also be served with chocolate sauce.

Per serving:

Joule/Calories: 2963/707

Protein: 15,7 g

Fat: 34 g

Carbohydrates: 79 g