

JAM SPONGE WITH RED BERRIES MOUSSE

INGREDIENTS

Bicentury sponges
Bicentury strawberry Jam
For the mousse:
750 gr. of frozen raspberries
8 spoonfuls of lemon juice
75 gr. of sugar
2 spoonfuls of water
2 egg whites
1/2 teaspoon of salt
3 dl of cream
1.5 dl of skimmed yoghurt
1 spoonful of icing sugar
To garnish: redcurrants

DIRECTIONS

1. Place 250 gr. of raspberries on a plate to one side. Place the rest in a small saucepan.
2. Cover these with the lemon juice and sugar and cook on a low flame until the raspberry juices begin to run and the raspberries themselves become soft.
3. Put the raspberries in a sieve over a bowl and crush them with the back of a spoon to form a soft paste.
4. Pour the cream onto a plate and place the sponges filled with Bicentury strawberry jam on top.
5. Garnish with redcurrants and serve.