

# COFFEE MOUSSE

## Ingredients

Milk - 225 ml

Eggs - 2

Gelatine - 15 gm

Cream - 30 gm

Cherries - 15 gm

Surar - 30 gm

Coffee Essence - 1 Tbls

## Method

Soak gelatine in a little water for 5 minutes and keep near a warm place. Separate the yolks from the white of the eggs. Beat yolk and sugar thoroughly. Pour warm milk over it. Cook in a double boiler ( water bath ). When mixture is thick, take it off the fire and add dissolved gelatin little by little when it is warm. Add coffee essence. Beat the white of the eggs and fold in the mixture. Set in a wet mould. Turn over when set. Decorate with whipped cream and cherries.