

Walnut Honey Mousse Recipe

Ingredients:

200ml non-dairy whipping cream
20g gelatin powder
60g honey, 2 egg yolks
5 tablespoons water
60g walnuts, toasted and ground

Method:

Whisk non-dairy whipping cream until stiff. Stir gelatin with water until well mixed. Double-boil the mixture and stir until gelatin has dissolved. Double-boil egg yolks, add in honey and beat until light. Slowly add in gelatin mixture and stir well. Add in ground walnut, non-dairy whipping cream and mix well. Pour the mixture into individual cups and chill in the fridge for 2 hours before serving.

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