

## ICED RASPBERRY MOUSSE

ORGANIZE INGREDIENTS AND UTENSILS

### Ingredients:

- A small tub of fresh raspberries (6 ounces)
- 4 tablespoons powdered sugar, sifted
- 4 tablespoons natural yogurt
- ½ cup whipping cream
- 4-5 meringues
- Fresh raspberries and mint leaves, to decorate

### Utensils:

- 4 ramekins
- 2 medium sized bowls
- 1 fork or potato masher
- Hand mixer
- Measuring spoons and cups
- Spoon or spatula



## INSTRUCTIONS:

1. Put raspberries in a bowl and mash them with a fork or a potato masher until they are squashed.
2. Add the powdered sugar
3. Stir the raspberries and the powdered sugar to mix them. Then add the yogurt and stir it in until everything is mixed well.
4. Pour the cream into another bowl, and with the help of an electric mixer, beat it until it thickens.
5. Add the yogurt mixture to the whipped cream. Then, gently turn the mixture over and over with a spoon using a folding motion, to mix everything together.
6. Continue until the whole mixture is pink. Then break the meringues into small pieces, and add them to the mixture to stir them in.
7. Spoon the mixture evenly among the 4 ramekins, then put them into the freezer for 2 hours, or until they have frozen solid.
8. When ready to eat, take the frozen mousses out of the freezer. Then, decorate each one with fresh raspberries and mint leaves.