

# Fruit Jelly Insert for mousse cakes

With pectin NH

Pectin NH

1 Mix really well with a whisk - this prevents lumps from forming later.

Caster/ Superfine sugar (Golden unrefined if possible)

or sugar  
maple syrup

Fruit puree (seedless)

2 Heat to about  $40-60^{\circ}\text{C}$  - warm to touch or you start seeing 'steam' vapour rising.

low-medium heat

3r smooth with back of spoon.

6 smooth with small offset spatula or butter knife.

7 Set in freezer overnight.

5 Pour into silicone or plastic mould (s).

4 Take off heat to cool down a little.

Cooling Not more than 5-10 minutes or it starts setting!

sugar

sprinkle it in like 'rain'

3 Whisk well to combine then boil at least 2 minutes to activate the pectin.

low-medium heat