



## PASSIONFRUIT AND RASPBERRY MOUSSE

SERVES 2    PREP TIME: 30 MINS

### Ingredients for the Shortbread:

100gms Butter  
50gms Caster Sugar  
25gms Crystallised Ginger  
1tsp Ground Ginger  
175 gms Plain Flour

- Heat oven to 160. For the shortbread, butter a shallow cake or tart tin. Whisk butter and sugar together until well combined. Fold in both gingers, pistachios and pinch of salt. Sift in flour. And knead to a soft dough. Tip into tin and press mixture into base in an even layer.
- Bake for 25-30 mins until pale golden and dry looking. Cut into wedges and sprinkle with ½ tbsso caster sugar.

### Ingredients for the Mousse

200mls Double Cream  
100mls Greek Yoghurt  
200gms Jars of Goodness Passionfruit Curd  
200gms Raspberries  
0.5tbsp Icing Sugar

- For the mousse , whisk the double cream, curd and yoghurt in a bowl until soft peaks form. Spoon into serving glasses (Martini glasses or ramekins and chill)
- Mash half the raspberries with icing sugar and a fork to make a coulis. Spoon over chilled mousse and top with whole raspberries. Serve alongside the shortbread.