

## **MAPLE MOUSSE SERVED IN EDIBLE CONTAINER**

### **ORANGE TUILES**

#### **Ingredients:**

330 g sugar  
140 g flour  
180 ml freshly squeezed orange juice  
175 g butter melted and cooled  
2 teaspoons lemon juice  
Grated zest from 1 orange

Combine flour and sugar. Add orange and lemon juice and mix well. Pour in melted butter and stir until all of the ingredients are well combined. Put in the refrigerator for at least two hours. Put one spoon of the mixture on parchment lined pan and spread it evenly. Put it in oven preheated on 180 C. Bake tuiles 8-10 minutes. Hot tuiles put on upside down turned glass and let them to cool down. Remove cooled tuiles from glasses as you'll get a container for maple mousse.

### **MAPLE MOUSSE**

#### **Ingredients:**

240 ml maple syrup  
4 egg yolks  
7 g gelatine  
360 ml whipping cream

Bring maple syrup to a boil then remove from heat. In a large bowl, whisk egg yolks and pour a little bit of the maple syrup in while whisking (this is to temper your eggs so they don't curdle). Add warmed egg yolks to hot maple syrup until well mixed. Measure ¼ cup of whipping cream in a bowl and sprinkle it with gelatine. Let it rest for 5 minutes. Place the bowl in a microwave for 45 seconds or place a bowl in a pan of barely simmering water, stir to ensure the gelatine had completely dissolved. Whisk the gelatine whipping cream mixture into the maple syrup mixture and set aside. Whisk occasionally for approximately an hour or until the mixture has the consistency of an unbeaten raw egg white. Whip the remaining cream. Stir ¼ of the whipped cream into the maple syrup mixture. Fold in the remaining cream and refrigerate for at least an hour. Remove from the fridge and divide equally among your edible containers.

