



## Passion Fruit Mousse on Caramelised Sweet Pepper

Recipe by Joachim Habiger, Süss Deko Fellbach  
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

### Ingredients:

#### Caramelised sweet pepper

1 Medium-sized sweet pepper  
60ml Sugar syrup

#### Instructions:

Heat the sugar syrup, dice the pepper, add it to the syrup and roast until all the water has evaporated. Allow to cool for a short while then add the wine jelly. Fill the Choco Tartelettes.

#### Passion fruit mousse

20g Egg yolk (pasteurised)  
20g Sugar  
40g Passion fruit puree  
4g Gelatine  
120g Whipped cream



#### Instructions:

Heat the yolks and sugar then beat till cold. Soften the gelatine and mix with some of the fruit puree; now add the rest of the puree and pour into the yolk mixture and mix. Now fold in the whipped cream and place the mixture in silicon mats and freeze.

#### Final touches:

Take the frozen passion fruit mousse and place on the pepper/wine jelly. Garnish with a sugar ring and a small chilli.

