

Gluten Free Raspberry Mousse Cakes Recipe

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Prep. time : 30 minutes

Cook time : 10 minutes

Ready in 40 minutes plus cooling

Level : Basic

Ingredients:

Gluten Free Almond Cookies:

- Almond flour, toasted 150g (5.3oz)
- Powdered sugar 55g (2oz)
- Butter 75g (2.6oz)

Raspberry Mousse:

- Raspberry puree 250g (8.8oz)
- Lemon juice 10g (2Tsp)
- Sugar 75g (2.6oz)
- Gelatin 7g (4 sheets)
- Cream, 35% 270g (9.5oz)

Raspberry Jelly:

- Raspberry puree 250g (8.8oz)
- Lemon juice 10g (2Tsp)
- Sugar 75g (2.6oz)
- Gelatin 7g (4 sheets)

Decoration:

- Meringue kisses
- Fresh raspberries

Directions

1. To make gluten free almond cookies place almond flour, powdered sugar and butter cut in cubes into a food processor. Pulse until the dough sticks together. Place the pastry onto a sheet of parchment paper, cover it with another sheet of parchment paper and flatten it a bit with your palms. Roll out the pastry to 3mm (1/8") thickness using an adjustable rolling pin. Then, place it in the fridge for about 30 minutes to chill. When the pastry cools, cut out 8cm (about 3") in diameter discs. Place cookies onto a paper lined baking tray, and bake them at 180°C (350°F) for about 10 minutes, until golden.
2. To make raspberry mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put raspberry puree into a bowl. Add lemon juice and sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Leave this mixture to cool down a bit. Put cream into a stand mixer fitted with whisk attachment and whisk on medium speed until soft peaks form. Add lukewarm raspberry mixture into the whipped cream, and mix with a whisk until it becomes uniform.
3. Transfer the mousse into a piping bag without tip and fill 5cmx5cmx5cm (2"x2"x2") cube mold until the cubes are filled about 2/3 of their height. Then put everything in the freezer until it sets.
4. To make raspberry jelly soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put raspberry puree into a bowl, add lemon juice and sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Leave this mixture to cool down a bit.
5. Pour raspberry jelly onto frozen raspberry mousse until you fill the molds all the way to the top. Then, put everything in the freezer until it sets.

6. Remove frozen cubes from the silicone mold. Place the mousse and jelly cubes onto the almond cookies. Then, decorate them with some meringue cookies and fresh raspberries.
7. There, your delicious gluten free raspberry mousse cakes are done! Enjoy!