

Cream cheese Mousse of Las Terceras and Mallorcan spicy spread



INGREDIENTS

(for the semi-cured cheese mousse):

- 125 gr. Cream cheese (100 gr. Las Terceras semi-cured Cheese + 75 gr heavy cream)
- 125 gr. whipping cream 35%
- 1 large egg white (to make the meringue)
- 1 ½ sheet of gelatin

(for the Mallorcan spicy spread mousse):

- 80 gr. Mallorcan spicy spread
 - 125 gr. whipping cream 35%
 - 1 large egg white (to make the meringue)
 - 1 ½ sheet of gelatin
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- Cookie cones
 - Almonds crocanti
 - honey

PREPARATION:

Prepare the cream cheese in advance: We grated 100 gr. of semi-cured cheese and heat over low heat in a saucepan. Meanwhile, add 75 gr of thick cream. When the cheese is dissolved, mix the two elements with a mixer. Let cool and reserve in the fridge.

How to make the cheese mousse: Hydrate the gelatin with cold water. Meanwhile, make the meringue with the egg white and reserve in the fridge. Beat the thick cream and reserve in the fridge. Heat a little water and add the gelatin until it dissolves. Next, mix the gelatin with the cream cheese. With enveloping movements, add the whipped cream to the mixture. Finally add the meringue until you get a homogeneous cream.

How to make the Mallorcan spicy spread mousse: Hydrate the gelatin with cold water. Heat a little water and add the gelatin until it dissolves. Next, mix the gelatin with the Mallorcan spicy spread. With enveloping movements, add the whipped cream to the mixture. Finally add the meringue until you get a homogeneous cream.

Last step: Put the two mousses together in a pastry bag without mixing them and leave to rest in the fridge for 20 minutes. Prepare all the wafer cones and fill them with the previous mixture. Add honey and crocanti to taste and eat immediately.