

Blueberry mousse cones

Ingredients:

- 150 g frozen blueberries
- 6 leaves filo pastry
- 35 g butter
- 2 gelatine leaves
- 25 cl cold liquid cream
- 1 packet vanilla sugar



Preparation:

- Defrost the blueberries and blend with 1 soup spoon of liquid cream. Soak the gelatine into cold water.
- Slowly heat the blended blueberries and then add, off the fire, the soaked gelatine. Mix and cool off.
- In the meantime, preheat the oven at 180°C and divide the filo pastry into halves. Melt the butter and grease the filo pastry. Roll them into cones. Make little balls of aluminum paper and put them into the small holes of the cones.
Bake the pastry cones for 10 minutes. Cool them off and remove the aluminum paper balls.
- Whip up the cold liquid cream to a solid cream. Add the vanilla sugar and little by little the cold blueberry preparation. Bring the blueberry mousse into a piping bag and put in the refrigerator.
- Before serving, pipe the blueberry mousse into the filo cones and serve immediately.