

Apple Mousse with Matcha and Ginger

Recipe by Christina Hubbeling, food journalist and recipe columnist at NZZ am Sonntag



Ingredients for 6 guests

Juice of 1 lemon
8 Boskop apples
8 table spoons (ts) apple juice
6 ts sugar
Approx. 2 cm fresh ginger
1 ts Sirocco Matcha green tea powder
4 sheets of gelatin
3 dl cream

Preparation

Squeeze the lemon, put the juice in a bowl. Wash the apples, peel them, remove the core. Cut the apples in pieces and put them in the bowl with lemon juice and make sure they are soaked with juice on all sides. Put the apples including the lemon juice in a pot, add 6 table spoons of apple juice, the sugar and a bit of freshly grated ginger. Simmer at a low temperature (approx. 10 to 15 mins.). Purée, then add the Matcha green tea powder and mix well with a whisk. Soak the gelatin sheets in cold water. Squeeze gently and warm up together with 2 ts of apple juice to dissolve them completely. Mix with apple purée. Let it cool down and put it in the fridge for approx. 30 mins. Whip the cream until stiff, softly mix it all together. Put it in dessert bowls and leave them in the fridge for at least 4 hours.

Tip

Prepare the apple mousse the day before and leave it in the fridge overnight. Before serving the dessert, decorate with a few finely cut slices of apple.