

## Raspberry & White Chocolate Pops



**Serves:** 30

**Profitability:**

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**Ingredients:**

Italian Meringue

150g water

450g caster sugar

300g white eggs

150g caster sugar

Raspberry Mousse

6g leaf of gelatine

250g raspberry purée

125g Italian meringue

250g 35% fat whipped cream (or alternatively 75g milk and 175g double cream)

White Chocolate Glaze

140g white chocolate

60g cocoa butter

Lime zest

Raspberry powder

**Steps:**

Italian Meringue

Combine 450g of caster sugar and water and bring to the boil to make a syrup (around 121°C)

Once the water reaches 110°C start to whip the white eggs with 150g of caster sugar

Pour the syrup into the beaten egg whites while whipping

Continue to whip the mixture until it is cold and set

Soften the gelatine in cold water

Melt the gelatine in half of the raspberry purée

Add the other half of the raspberry purée

Mix the raspberry purée gently with the Italian meringue and when it is around 30°C add the whipped cream

Drop the mousse into sphere moulds and freeze

White Chocolate Glaze

Melt the chocolate with the cocoa butter

Push a lolly pop stick into the mousse in the mould to make the pops

Dip the pops in the melted chocolate and cocoa butter

Immediately dust with lime zest and raspberry powder

Decorate as you please. Try decorating with small sugar flowers (as pictured)