

# GUAVA MOUSSE

YIELD 4 PORTIONS

## INGREDIENTS

- 1 pound fresh guava
- 1 cup water
- 1/2 bar philadelphia cheese
- 1 can condensed milk
- 1 oz gelatine
- cajeta or caramel fudge
- sprinkles for decoration

## Directions:

- blend guavas with the cup of water and strain to get rid of the seeds. Hydrate the gelatine with 2 oz of hot water.
- Blend the guava pulp with the condensed milk, gelatine and cheese, pour in molds and chill in the fridge for at least 2 hours.
- Use cajeta and sprinkles for decoration.

