



THE PINK PANTHER'S PRETTY PUDDING!

The Pink Panther has got a secret recipe for preparing a simple pudding that's just like him... Soft, pink, cheeky and very elegant! A creamy mousse to be served in small transparent glasses to show off its colour, and to be eaten slowly with a little spoon!

Ingredients:

- 1 tube (170 g) sweetened concentrated milk
- 2 eggs
- 2 handfuls raspberries (fresh or frozen).

Equipment:

- 2 large bowls
- Electric whisk
- 6 transparent glasses.

This delicious dessert doesn't need many ingredients and is very quick to make, but you have to be careful and delicate to get it right! Ask your parents to show you the right technique for mixing up the egg whites – it will be useful for other recipes like chocolate mousse...

Completely empty the tube of concentrated milk into a large bowl, then put this bowl in the freezer: the concentrated milk has to become very cold so that it can then be beaten into a mousse! In the meantime, separate the egg whites from the yolks, and beat the whites until they form stiff peaks.

When the concentrated milk is very cold, beat it in the same way until it rises up like Chantilly cream. Very gently fold the egg whites into the concentrated milk, spoonful by spoonful, carefully turning and lifting the spoon so as not to burst the air bubbles in the preparation.

Cut the raspberries into small pieces, add them to the mixture and mix together very carefully to give the cream a pretty pink colour.

Place the cream in the small glasses and leave them in the fridge until they are to be served.

While you're bringing the pudding to the table, you can sing the Pink Panther theme tune to add to the effect!

