

Frozen elderflower mousse

5 leaves of gelatine soaked and squeezed

205gr elderflower cordial (recipe is in the book)

350gr cream

250gr natural yogurt

A very small pinch of salt

Lightly warm the syrup. Add the gelatine and 100gr of the cream. Whisk in the yogurt and fold in the rest of the cream (semi whipped) pour into moulds and freeze