

Mango Mousse Cake with Raspberry Sauce

Servings: 4

INGREDIENTS

- 2 ea habanero peppers
- 2 c simple syrup
- 2 T sugar
- 4 oz raspberry puree
- 4 ea Chef's Line™ mango mousse cakes

PREPARATION

Quarter and seed habanero peppers. Poach in 1½ cups of simple syrup until tender; strain. Coat peppers with 1 T sugar and place in oven at 200° for one hour, then cool. Mix together raspberry puree, remaining simple syrup and remaining sugar. Place mango mousse cake on plate, garnish top with candied habanero peppers and drizzle with raspberry sauce.

