

Brazilian: Passion Fruit Mousse

Courtesy of Juliana Bitar

Recipe Source: Brazilian Kitchen Abroad

<https://braziliankitchenabroad.com/>

Ingredients

2 14-oz cans sweetened condensed milk

2 7.5 oz cans media crema/table cream {creme de leite}, found in the Latin foods aisle*

1 1/2 cans (use either of the previous cans to measure) passion fruit concentrate**



*Brazilian "Creme de Leite" is sold as "Media Crema" or "Table Cream" in the US, and can generally easily be found in the Latin foods aisle of the grocery store, often near the Latin sweetened condensed milk. If for some reason you are unable to find it at your grocery store, a Latin foods store should have it, or you can order it on Amazon.



**you may be able to find 100% passion fruit concentrate in the frozen juice section of the grocery store, or in the Latin foods aisle. If you

have a Latin market nearby, that's where I usually find it. Otherwise, you may also [order it on Amazon](#).

***don't be confused by the size listed for the cans, one is measured by weight, and the other by volume. the 2 cans are about the same size.

Instructions

Place all ingredients in a blender and blend until smooth (make sure to scrape down sides and bottom of blender to make sure sweetened condensed milk doesn't get stuck on the bottom.) Pour into a bowl, or small individual serving dishes and chill for at least 4-6 hours, but preferably overnight.