

# SHRIMP AND VEGGIE LETTUCE WRAPS



## SERVING SIZE

2



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Vanilla Pudding Mix	1 Pkt.	Coconut Davinci	2 Oz.
Chocolaty Coconut Bar	1	Coconut or Chocolate Extract	1 Tsp.
Water	¾ Cup	Gelatine	1 Tbsp.
Egg Yolks	2	Finely Grated Jicama (Remove all excess moisture)	½ Cup



## PREPARATION

- In a mixing bowl, combine the vanilla pudding mix and water. Whisk together until the mixture is smooth and well combined.
- In a separate bowl, place 1 tsp. of gelatine and allow it to bloom in 2 tbsp. of cold water.
- Heat the bloomed gelatine in the microwave for about 10-15 seconds or until it's completely dissolved. Make sure not to boil it.
- Add the dissolved gelatine, egg yolks, and coconut davinci syrup into the vanilla pudding mixture. Mix well until everything is fully incorporated.
- Stir in coconut or chocolate extract for an added layer of flavor.
- Gently fold of finely grated jicama, which will provide a pleasant crunch to the mousse. Ensure that you've removed all excess moisture from the jicama.
- Break up the Chocolaty Coconut Bar into small pieces and melt it. This can be done in a microwave or on the stovetop using a double boiler.
- Once melted, fold the Chocolaty Coconut Bar into the vanilla mousse mixture.
- Pour the combined mousse into individual serving glasses
- Chill the mousse in the refrigerator for a few hours until it has set.
- Enjoy!