Fruit Colorful Mousse

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 200 ml whipping cream, whipped
2. 1 banana
3. 3 fresh kiwis
4. 8 fresh strawberries
5. confectioners' sugar
6. 1 fresh lemon

Instructions

Peel the banana, cut 1/3 of it into rounds or other forms and sprinkle with fresh lemon juice, set aside. Blend the remaining banana with the remaining lemon juice, set aside.
Wash the strawberries, keep 2 strawberries apart and blend the others with 1tbsp confectioners' sugar.
Peel the kiwis, keep 1/2 apart and blend the remaining with 1tbsp confectioners' sugar.
Divide the whipped cream in three mixing bowls. Pour the banana puree into one bowl, strawberry puree into the second bowl and the kiwi puree in the third one. Mix them well to color the wipped cream.
Spoon by spoonfuls strawberry cream, then banana cream and at last kiwi cream into the serving glasses. Decorate with the fruits kept apart, sprinkle a little bit of confectioners' sugar. Refrigerate until serving, about 2 hours.