






## APPLE MOUSSE

<p><b>Tools:</b> knives, spoons, bowls, grater, glass jars with twist caps.</p>	
<p><b>Ingredients:</b> 10 apples, 10 tea spoons of sugar.</p>	
<p>Peel the apples, cut them into quarters and take the pips out.</p>	
<p>Grate the apples.</p>	
<p>Put the grated apples into the jars with 1 spoon of sugar.</p>	

Screw the jars on.



Put the jars in to big pot with water.



Boil them for 45 minutes.



Leave the jars to cool.



Ready apple mousse.

