



## Fry Sauce Ring

Fluffy fry sauce mousse.

### INGREDIENTS

2 pkg Knox gelatin

2 cups Fry sauce

3 cups Heavy cream

### DIRECTIONS

1. Heat 1 cup heavy cream, whisk in gelatin and simmer until dissolved.
2. Using a hand mixer combine gelatinized cream and the rest of the heavy cream. Whip until stiff peaks form.
3. Fold in fry sauce – - form in bunt pan or desired container. Let chill 2 hours.
4. Unmold and serve with your favorite fries.

### Yield

6-8 portions