



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Strawberry Mousse –

2 ½ pint baskets strawberries, stemmed, washed and drained
2 tbl. fresh lemon juice
1 tbl. unflavored gelatin
6 tbl. boiling water
2 egg yolks
2/3 cup granulated sugar
2 tbl. Cointreau
2 cups heavy cream, chilled
Additional whole strawberries (garnish)

1. Combine strawberries, lemon juice and gelatin in the bowl of a food processor fitted with a steel blade. Puree until smooth. Pour in boiling water and process again, briefly. Let mixture cool to room temperature.

2. Beat egg yolks and sugar together until pale yellow and thick. Whisk in Cointreau and beat for another minute. Pour over egg mixture into the top part of a double boiler set over simmering water and stir until slightly thickened and hot to the touch. Cool to room temperature.

3. Combine strawberry and egg mixtures and chill until just beginning to set.

4. Whip cream to soft peaks and fold gently into chilled mousse mixture. Spoon into 8 to 10 individual dessert glasses or a serving bowl. Chill for at least 4 hours. Garnish with whole strawberries before serving.

Credit: Silver Palate Cookbook