

Strawberry Mousse

By Frances Coffey of the Pastry Depot

Strawberry Mousse:

Sheet gelatin - 1/2 oz

Heavy cream (whipped) - 14 oz

Strawberry Puree - 24 oz

Strawberry Inspiration - 8 oz

Egg Whites - 5 oz

Sugar - 8 oz

Bloom gelatin in ice water.

Whip cream to soft peaks and set aside.

Heat strawberry puree until hot, dissolve bloomed gelatin in to it and then pour over strawberry inspiration chocolate. Whisk until combined.

While strawberry mixture is cooling, cook your egg whites and sugar over a double boiler until 120 degrees. Whip to stiff peak.

Once strawberry mixture is cool, alternate folding the whipped cream and whipped meringue in to it.

Pour in to desired dish and refrigerate over night.