



Strawberry Mousse

NIBBLEDISH CONTRIBUTOR

Ingredients

1 small container (approximately 8 ounces/250 grams) fresh strawberries, rinsed and hulled and cut into halves

1/2 cup granulated sugar + more according to your taste

1 tablespoon water

2 teaspoon unflavored powdered gelatin

1 cups heavy cream, whipped

Instructions

Place the strawberries in a medium saucepan, add the sugar and water and cook over medium–low heat. Stir gently until the sugar has dissolved. Simmer for 10 minutes or until the strawberries are soft and the liquid syrupy. Process the strawberry mixture and gelatin in a food processor until smooth. Set aside to cool.

Fold through the cream. Pour into 4 (1/2 cup) serving glasses or cups and refrigerate for 30 minutes or until set.

Garnish each serving with a dollop of whipped cream or non-dairy whipped topping, a strawberry and a mint sprig, if desired.

Enjoy and have a great day!
