

Strawberry Mousse

300 to 350 grams frozen strawberries

1/3 cup white sugar

1 small box of strawberry Jello

1/4 teaspoon salt

1 cup boiling water

1 tablespoon lemon juice

1 cup whipping cream (35%)



1

Place frozen strawberries and sugar in a strainer over a large bowl and let them thaw.

Collect the juice that will drip out of them until you have 3/4 cup of juice in your bowl. You will need to mash them to get as much juice out as possible.

If the frozen strawberries are sugar free, add an additional 1/3 cup of sugar to the mixture.

2 Dissolve Jello mix and salt in 1 cup boiling water and stir well. Add 3/4 cup of the strawberry liquid and lemon juice. Refrigerate until it starts to thicken (about 2 hours). The Jello should not be completely set, but rather, the mixture should have the texture of a sauce.

3 Whip the mixture into a froth with an electric mixer.

4 In a separate bowl, beat whipping cream until creamy peaks form (avoid letting the cream turn into butter!). Stir into Jello mixture with a spoon.

5 Add the drained strawberries to the mixture and stir with a spoon.

6 Divide the mixture into small cups or bowls and refrigerate until ready to serve.

