



# Strawberry Mousse

## Ingredients

- 2 quarts strawberries - washed, hulled and sliced
- 1 cup sugar
- 1 teaspoon [Fustini's Riserva balsamic](#)
- 6 egg yolks
- 1 package plain gelatin
- 1/2 cup hot water
- 2 tablespoons Kirsch
- 2 cups heavy cream

## Directions

### Step 1.

Reserve the best-looking strawberries for garnish. Slice the rest of the strawberries and divide in two. Place 1/4 cup sugar and the vinegar over the half of the strawberries and stir. Let sit 60 minutes then stir again. Let sit another 60 minutes then refrigerate until ready to use. Blend the other half of the strawberries.

### Step 2.

Place the 3/4 cup remaining sugar and the egg yolks in bowl and whisk together. Place over simmering water and whisk constantly until thick and creamy - 6 to 8 minutes. Place over cold water and continue whisking until very thick like mayonnaise. Sprinkle the gelatin over the hot water and let soften. Once soft, add to the eggs along with the Kirsch and whisk. Add the blended strawberries and fold. Whisk the heavy cream to stiff peaks and fold into the mousse.

Spoon some of the macerated strawberries into the bottom of each service cup and top with mousse. Cover and refrigerate overnight. To serve, Slice a strawberry to fan and place on top.