

STRAWBERRY MOUSSE PIE

INGREDIENTS

for the crust

1 1/2 cups graham cracker crumbs
6 tablespoons sugar
6 tablespoons butter, melted

For the mousse

1 envelope unflavored gelatin
1 pound fresh strawberries, pureed
1/2 cup granulated sugar
1 cup whipping cream
1 teaspoon shipped cream stabilizer

for the frosting and garnish

1/2 cup whipping cream
1/2 teaspoon shipped cream stabilizer
1/2 teaspoon vanilla
2 tablespoons confectioners sugar
Fresh strawberries

DIRECTIONS

Heat oven to 350F. Combine crumbs, sugar and melted butter in small bowl. Press onto bottom and up sides of ungreased 9-inch pie pan. Bake for 18-20 minutes or until lightly browned. Cool completely.

In the meantime, make your mousse. Sprinkle gelatin over 1/4 cup water in a small bowl; let stand 5 minutes. Process strawberries and 1/2 cup granulated sugar in a blender or food processor until smooth, stopping to scrape down sides as needed. Transfer strawberry mixture to a small saucepan; bring to a boil over medium-high heat. Remove from heat. Add gelatin to strawberry mixture, stirring constantly until gelatin dissolves. Cover and chill until consistency of unbeaten egg whites, stirring occasionally (about 30 minutes). Beat cream at low speed until foamy; increase speed to medium-high, and beat until soft peaks form. Fold whipped cream into strawberry mixture until well blended. Fill into prepared pastry shell. Refrigerate for 30 minutes.

Make the whipped cream frosting. Beat cream, stabilizer, vanilla and confections sugar at low speed until foamy; increase speed to medium-high, and beat until soft peaks form. Frost cake and garnish with fresh strawberries.