

RASPBERRY MOUSSE

INGREDIENTS:

2 cups fresh raspberries (about 12 ounces), plus more for garnish
½ cup sugar
1 tablespoon lemon juice
1 ½ teaspoons unflavored gelatin
¼ cup cold water
1 teaspoon LorAnn Raspberry Bakery Emulsion
1 cup heavy whipping cream



DIRECTIONS:

1. Place the raspberries in a food processor, cover and puree. Strain and discard seeds. Transfer puree to a large bowl. Stir in sugar, lemon juice, and raspberry emulsion.
2. In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Stir over low heat until gelatin is completely dissolved. Stir into raspberry mixture. Refrigerate until slightly thickened, about 1 hour.
3. Transfer gelatin mixture to a large bowl. Beat on high speed until foamy. Gradually add cream; beat until thickened, about 2 minutes. Spoon into dessert dishes and garnish with whole raspberries, if desired. Cover and refrigerate until set, 1-2 hours.