

RECIPE



Spicy Pumpkin Mousse

Ingredients

1 (15-ounce) can organic pumpkin

3 cups heavy cream

3/4 cup superfine sugar*

1/2 teaspoon spice mixture**

1 tablespoon pure vanilla extract

Crumbled Regular or Gluten-Free Ginger Snaps for garnish

Additional spice mixture for garnish**

Mix the pumpkin, 1 cup cream, sugar and 1/2 teaspoon spice mixture in a saucepan. Simmer over medium heat for 5 minutes. Cool completely.

Whip 2 cups heavy cream and vanilla to soft peaks and fold into cooled pumpkin mixture. Pour into serving dish. Mix the crumbled Ginger Snaps with a little of the spice mixture to taste and sprinkle over the top. Serve.

*Superfine sugar, also known as caster sugar, is white sugar that has been ground to a very fine grain. Because of its small grains superfine sugar dissolves more quickly than other types of sugar, so it is frequently used in cocktail recipes and in candy and pastry recipes where large grains of sugar are undesirable—for instance, in meringue or mousse recipe. To make superfine sugar from regular sugar, simply run it through a food processor until it is fine and powdery. Be sure to cover the processor with a towel as the sugar dust gets everywhere.

**Spice Mixture: Mix 2 teaspoons ground cinnamon, 1 teaspoon ground ginger, 1/2 teaspoon ground allspice or cloves, and 1/2 teaspoon freshly grated nutmeg together in a small bowl. Set aside until ready to use.

Makes 8 to 10 servings.

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