

Pistachio Mousse

Recipe By *Esther Malka*



Cooking and Prep:  25
m

Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Sukkot

Source: Whisk by Ami

Magazine

Ingredients (8)

Mousse Ingredients

- 1 and 1/2 cups milk, **Gefen Soy Milk**, or non-dairy whipped topping
- 3 egg yolks
- 5 tablespoons sugar
- 2 tablespoons **Gefen Cornstarch**
- 2 tablespoons instant vanilla pudding
- 1 8-oz. container **Gefen Non-dairy Whipped Topping**

1/4 cup non-salted roasted pistachios, coarsely ground

green food coloring (*optional*)

Start Cooking

To Prepare the Mousse

1. In a small saucepan, bring the milk to a boil over medium-high heat. Remove from heat.
2. Combine the egg yolks, sugar, cornstarch, and instant pudding and fold into boiled milk. Stir well.
3. Return to heat and cook the mixture until it thickens. Cool well.
4. Beat the whipped topping and mix into the cooled milk mixture. Add the green food coloring and mix well (*optional*). Add the ground pistachio nuts.