

Quick-and-Easy Strawberry Mousse

Recipe By Yeshiva Me'on

HaTorah



Cooking and Prep:  2 h

Serves:  12

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Gluten Free, Pescetarian

Source: ArtScroll

I was reviewing the cookbook photos that David, our photographer, had delivered to my inbox. My kids were drooling over all the gourmet foods as they looked over my shoulder. When I got to this picture, my kids unanimously requested it as a dessert for Shabbos. P.S. It was a hit!

Ingredients (5)

Main ingredients

- 2 (16-ounce) bags frozen strawberries
- 2 (6-ounce) packages strawberry jello
- 1 tablespoon lemon juice
- 16 ounces **Kineret Non-Dairy Whipped Topping**, not whipped, divided
- 1/4 cup sugar

Start Cooking

Prepare the Jello Layer

1. Thaw one bag of strawberries; slice berries.
2. Place four to five strawberry slices into each dessert glass.
3. Make one package of jello according to package directions. Pour a small amount into each glass to cover the strawberries.
4. Place into refrigerator to set.

Prepare the Mousse Layer

1. In a saucepan over medium heat, combine remaining strawberries and sugar. Stir until strawberries fall apart and become liquid.
2. Add in remaining package of jello; stir.
3. Remove from heat; transfer to a large bowl. Let cool for five minutes.

Assemble

1. Place topping into the bowl of an electric mixer; whip until stiff.
2. Combine half of prepared whipped topping with strawberry mixture in bowl to make mousse. Spoon mousse over set jello in glasses.
3. To finish, add a layer of remaining whipped topping over the strawberry mousse.

Acknowledgement

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