





United States Department of Agriculture

Blackberry Mousse

Yields 6 servings

Prep Time: 4+ hours

2 cups blackberries

1/2 cup of sugar

1 1/2 tsp unflavored gelatin

2 tbsp cold water

1 cup heavy cream

1 tsp vanilla extract pinch of salt

1. Combine gelatin and cold water, let sit for 5-10 mins.
2. Puree blackberries in a blender until smooth.
3. In a saucepan over medium heat, combine blackberry puree, sugar, and salt. Stir until sugar is dissolved.
4. Remove from heat and add gelatin. Cool to room temp.
5. In separate bowl, whip heavy cream and vanilla until peaks form.
6. Gently fold whipped cream into blackberry mixture.
7. Chill for 4+ hours.

Recipe adapted from dcentralkitchen.org

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