

Raspberry Peach Champagne Mousse

SKILL
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MAKES
6 Servings

Ingredients

- 1 envelope unflavored gelatin
- 2 Tablespoons water
- 1/4 cup boiling water
- 1-1/2 cups whipping cream
- 1/2 cup Stonewall Kitchen Raspberry Peach Champagne Jam

Syrup:

- 1/4 cup pomegranate juice
- 1/4 teaspoon cornstarch
- 1/2-1 teaspoon sugar, if needed
- Mint leaves and/or pomegranate seeds for garnish

Directions

1. Pour unflavored gelatin into a small bowl. Add 2 Tablespoons water and stir to dissolve. Set aside for 10 minutes.
2. Add 1/4 cup boiling water to the gelatin and stir until all lumps have dissolved. Heat Raspberry Peach Champagne Jam in microwave 30 seconds. Add 1/2 cup jam to gelatin mixture and stir. Cool to room temperature.
3. Whip cream until soft peaks form. Gently fold jam into whipped cream. Fill 6 (4-ounce) serving dishes. Chill 2 hours.
4. To make syrup heat pomegranate juice in a small sauce pan over medium heat. Add cornstarch and continue to simmer until syrup thickens. Add sugar if needed for sweetness. Cool syrup and drizzle over Raspberry Peach Champagne Mousse before serving. Garnish with mint leaves or pomegranate seeds.

