



MOM'S ORANGE FROMAGE

(Orange Mousse)

Creamy, festive and bursting with orange flavor!



PREP TIME
30 MIN



CHILLING TIME
2 HRS



TOTAL TIME
2.5 HRS

Instructions

Pour orange juice into a saucepan and sprinkle gelatin over the top. Leave alone for 3 minutes. Add sugar and salt. Heat the mixture over medium heat until the sugar dissolves. Remove mixture from the heat and transfer to a large bowl.

Whisk the vanilla extract, orange zest, and yogurt into the orange juice mixture. Set aside. Whip one cup of heavy cream with a mixer until it creates medium peaks. Fold the whipped cream into the orange mixture until they are fully combined. You now have your mousse.

Chill the mousse for at least two hours. Just before it's time to serve, pour the 1 cup of heavy whipping cream for your topping into a mixer. Add the sugar and vanilla extract. Whip until soft to medium-sized peaks form. Now ladle the chilled mousse into individual dessert glasses, top with your whipped cream, and garnish with orange zest for a festive look.

Notes:

- Occasionally, my mother would also add a mint leaf at the top of the dessert for added color. I don't remember ever eating it, but I always thought the green looked very pretty.

Ingredients

Mousse:

- ¾ cup freshly squeezed orange juice, strained through a fine mesh strainer
- 1 packet unflavored gelatin
- ½ cup granulated sugar
- Dash of salt
- ½ teaspoon vanilla extract
- Finely grated zest of 1 orange
- 1 cup full-fat plain Greek yogurt
- 1 cup heavy whipping cream

Whipped Cream Topping:

- 1 cup heavy whipping cream
- 3 tablespoons confectioner's (powdered) sugar
- 1/2 teaspoon vanilla extract

*Orange zest for garnish, optional