

Bayfield Strawberry Mousse

Old Rittenhouse Inn

8 servings

½ c. egg whites

½ c. sugar

2 ½ c. sliced and hulled strawberries

1 ½ c. heavy sweetened whipping cream, whipped

3 oz. tangerine or orange liqueur (optional)

Garnish

Fresh strawberries

Powdered sugar

1. Whip egg whites and sugar until stiff.
2. Fold strawberries into whites and sugar.
3. Fold whipped cream and liqueur into mixture.
4. Chill or freeze if you prefer.
5. Serve in chilled glasses.
6. Garnish with strawberries.

This also makes a great pie filling. Simply fill a gram or chocolate crumb crust and garnish with more berries.