

Cherry Mousse Dessert - Light, Silky & Elegant

If you're looking for a dessert that feels elegant yet effortless, this



TIME
5 min

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ChefManiac

INGREDIENTS

- 1 cup (240 ml) cherry juice or cherry puree
- 2 tablespoons granulated sugar
- 2 teaspoons powdered gelatin
- 2 tablespoons cold water
- 1 cup (240 ml) heavy cream, chilled
- Sweetened whipped cream for topping
- Fresh cherries with stems for garnish

DIRECTIONS

- 1.** Bloom the Gelatin: Sprinkle gelatin over cold water and let bloom for 5 minutes.
- 2.** Warm the Cherry Mixture: Heat cherry juice and sugar in a small saucepan until warm but not boiling. Stir in bloomed gelatin until fully dissolved. Remove from heat and cool to room temperature.
- 3.** Whip the Cream: In a chilled bowl, whip heavy cream until soft peaks form.
- 4.** Fold Together: Gently fold the cooled cherry mixture into the whipped cream until smooth and fully combined.
- 5.** Chill: Divide mousse into dessert glasses. Refrigerate for 2-3 hours, or until set.
- 6.** Garnish & Serve: Top with whipped cream swirls and garnish with fresh cherries just before serving.

SWAPS & NOTES

Fresh cherry puree: Blend pitted fresh cherries for deeper flavor.

Less sweet: Reduce sugar if using sweetened cherry juice.

Alcohol twist: Add a splash of cherry liqueur for an adult version.

Gelatin alternative: Use agar-agar for a vegetarian option (adjust quantity accordingly).

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Original recipe: <https://chefmaniac.com/cherry-mousse-dessert-light-silky-elegant/>