



Pumpkin Mousse

Ingredients:

- 3 C of heavy cream
- $\frac{3}{4}$ C of Baker's Sugar (superfine)
- 1 tsp. Pumpkin Pie Spice
- $\frac{1}{4}$ tsp. fresh grated Nutmeg
- 1-15 ounce can of Pumpkin
- 1 Tbsp. Vanilla
- 1 Vanilla Bean Scrapings (Optional)
- 1 bag Ginger Snaps for garnish

Directions:

Combine 1 cup of heavy cream, $\frac{3}{4}$ cup of Baker's sugar and spices, stir over medium heat until the sugar dissolves, and add the pumpkin and stir to mix. Reduce the heat to low and simmer for 10 minutes. Allow to completely cool.

Whip 2 cups of heavy cream, vanilla and vanilla bean scrapings into soft peaks, fold into cooled pumpkin mixture. Serving methods can vary. For larger servings (8 - 12), add crushed Ginger Snaps to the bottom of a martini glass or ramekin, then fill with mousse, top with crushed Ginger Snaps.

For party servings (50 +), place the mousse in a pastry bag with a decorative tip, use Asian spoons, squeeze a two ounce portion into the spoon and top with crushed Ginger Snaps.

"Life is an Adventure, Drink Wine!"

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