



## VEGAN HEAVENLY STRAWBERRY MOUSSE RECIPE

6 Servings in 7-oz cups | Calories: 79k cal.

Our classic desert, recipe for strawberry mousse has been carefully modernized with all vegan-based ingredients. It is a no-bake and no gelatin recipe. Best of all it is a light and fluffy dessert that is perfect for summertime or a luxurious treat that you can enjoy by yourself as a special reward.

### INGREDIENTS

- ) 1-lb (450 g) fresh or frozen strawberries.
- ) For a more intensive flavor we added 2 tbsp. strawberry powder (optional).
- ) 1/2 tbsp. agar agar - Agar agar is a vegetable-based substitute for animal-based gelatin.
- ) 32 ½-Oz. can of coconut milk – this is a vegetable-based substitute for tradition heavy whipping cream.
- ) 4 tbsp. granulated sugar
- ) ¼ cup powdered sugar
- ) 1 tbsp. lemon juice.
- ) ¼ tsp. salt
- ) 1 tsp. vanilla extract



## DIRECTIONS

1. Cut the tops off and wash 1 pound of strawberries
2. Add strawberries to a blender or food processor and mix until smooth
3. Strain the puree through a sieve or mesh to remove seeds and fiber
4. Then, add in 4 tbsp. of granulated sugar, ¼ teaspoon salt, 1 tbsp. lemon juice, and strawberry powder. Combine well.
5. Save ¼ cup of the puree for a garnish.
6. Place the puree in a saucepan and bring to a boil. Add ½ tbsp. of agar agar and stir until the puree thickens.
7. After thickening, let the puree cool to room temperature.
8. The day before, place a can of coconut milk in the refrigerator.
9. The next day remove the can, being careful not to shake it. Transfer the solids to a large mixing bowl, leaving the remaining liquid in the can.
10. Whip the coconut milk together with the powdered sugar and vanilla extract, using a hand mixer, until stiff peaks are achieved.
11. Then, gently fold the whipped cream and strawberry mixture until you have no more white streaks. Your strawberry mousse is ready.



12. Divide the mixture evenly between 6 individual 7oz. glasses (or 10 x 4oz cups).

13. Top with the remaining strawberry puree that was saved earlier.

14. Chill the mousse in the fridge for at least 3 hours to 4 hours or preferably, overnight.

15. Prior to serving, for garnish, you can top with more whipped coconut milk and thinly sliced strawberries.