

*recipe:* **STRAWBERRY LIME MOUSSE PIE**

*ingredients:*

**1 (9-inch) Pie**  
1 graham cracker pie crust

**Filling**

¼ cup fresh **lime juice**  
½ teaspoon unflavored **gelatin**  
¾ cup heavy **whipping cream**,  
divided  
1 cup premium **white chocolate**,  
chopped

1 teaspoon grated or minced **lime zest**  
2 tablespoons **sugar**  
2 tablespoons **sour cream**

**Topping**

3 cups fresh **strawberries**, sliced  
3 tablespoons seedless  
**strawberry jam**

*directions:*

**For Filling** ~ Place the lime juice in a small bowl and sprinkle with the gelatin; let stand for 10 minutes to soften. In a medium saucepan, bring ¼ cup of cream to a simmer. Reduce heat to low. Add white chocolate; stir until melted and smooth. Add gelatin mixture; stir to dissolve, then stir in the zest. Chill mixture about 40 minutes, stirring occasionally, until cold and beginning to thicken, but not set.

1 of 2



*recipe:* **STRAWBERRY LIME MOUSSE PIE**

(continued)

*directions:*

**For Filling** (continued) ~ In a medium bowl, beat the sugar, sour cream and remaining cream to medium-stiff peaks. Fold the whipped cream mixture into the white chocolate mixture. Spoon filling into the crust. Chill until it sets, about 1½ - 2 hours. Can be made 1 day ahead to this point. Cover and refrigerate.

**For Topping** ~ Decoratively arrange the strawberries over the filling. Heat the jam in a microwave or small saucepan until hot. Stir well and break up any clumps. Brush or spread a thin layer of jam over the berries to form a glaze. Chill until serving time.



2 of 2

