

# Strawberry Mousse Tart

From Eileen Koterak,  
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**Ingredients:**

- 1 1/2 cups flour
- 1 stick chilled unsalted butter, cut into small cubes
- 1/2 tsp. sugar
- 4 T. ice water
- 2 cups fresh strawberries, hulled, coarsely chopped
- 1/2 cup sugar
- 1 1/2 T. fresh lemon juice
- 1 3/4 tsp. unflavored gelatin
- 1 cup chilled heavy cream
- 8 small, same-size fresh strawberries, halved for garnish

**To prepare crust:** Mix flour, sugar in food processor. Add butter; process using on/off turns until mixture resembles coarse meal. Gradually add water until dough begins to mass into a ball. Gather up dough and flatten into disk. Wrap in plastic, refrigerate at least 1 hr. Next, preheat oven to 400°. Roll out dough on floured surface. Trim edges to form more perfect circle. Line a 9" tart tin, preferably with a removable bottom.

(over)

Fold excess overhang in, forming double thick edges. Pierce crust all over with fork. Freeze 15 min.. Then, line crust with foil. Fill with dried beans. Bake until crust is set, about 10 min.. Remove foil and beans. Bake 20 min. more, or until crust is golden. Cool on a rack.

 **Note:** Recipe makes 2 crusts.

**To prepare Strawberry Mousse:** Puree chopped strawberries, sugar and lemon juice in processor or blender until almost smooth. Pour into med. saucepan. Sprinkle gelatin on top. Let stand 20 min. to soften. Stir strawberry mixture over low heat for about 2 min., until just hot and gelatin dissolves. Remove from heat. Transfer to large metal bowl. Cover and refrigerate until beginning to thicken, stirring occasionally, about 2 hours. Next, beat cream in med. bowl until stiff peaks form. Fold into strawberry mixture. Chill until beginning to set, about 30 min.. Spoon mousse into crust, refrigerate until set, at least 4 hours (overnite is best). Garnish edge of tart with strawberry halves. Remove tart from pan, cut and serve.

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