



Spiced Pumpkin Mousse

Serves 1

Ingredients:

- 2 Eggs , separated
- 1 pinch Cream of Tartar
- 5 oz. Light Brown Sugar
- 8 oz. Heavy Whipped Cream
- 1 tsp. Grand Marnier
- 1/2 tsp. Vanilla Extract
- 1 oz. Confectioners Sugar
- 1/4 tsp. + 1/8 tsp. Ground Cinnamon
- 1 pinch Cayenne Pepper Sauce
- 1/4 tsp. + 1/8 tsp. Ground Clove
- 1/4 tsp. + 1/8 tsp. Grated Nutmeg
- 6 1/2 oz. Canned Pumpkins

Directions:

1. Whisk egg whites together in clean mixing bowl with whisk attachment on medium speed. Add in 1 ounce of light brown sugar and cream of tartar. Increase speed to high when combined. Continue mixing until egg whites are almost stiff. Hold in refrigerator.
2. Wipe down bowl and add whipping cream. Beat on medium speed until combined. Add in vanilla, grand marnier and confectioners sugar. Increase speed to high until medium peaks form. Place in separate bowl and hold in refrigerator.
3. Meanwhile, place egg yolks, 4 ounces of light brown sugar, and spices in mixing bowl with whisk attachment.
4. Whisk on medium speed, approximately 2 minutes.
5. Gently fold in egg whites in small batches with rubber spatula.
6. Carefully fold whipped cream into creamed pumpkin and egg whites.
7. Place in storage container.
8. Refrigerate at least 4 hours prior to use to allow mousse to set.