

Bavarois aux Fraises

Ingredients

1 quart fresh strawberries, washed and hulled. Set aside several pretty strawberries to decorate.
1 tablespoon lemon juice
 $\frac{3}{4}$ cup granulated sugar (fine is best)
2 envelopes gelatin
2 cups heavy cream

Instructions

Mash strawberries and strain through a fine sieve. In a large bowl, combine mashed berries, 1 tablespoon lemon juice, and $\frac{3}{4}$ cup sugar and stir until sugar is completely dissolved.

Whip 2 cups heavy cream until it stands in soft, moist peaks. Set aside in a cool place.

Soften 2 envelopes of gelatin in $\frac{1}{4}$ cup cold water. Place gelatin over hot water and stir until gelatin is completely dissolved. Add it to the strawberries.

Place the bowl of strawberry mixture over cracked ice and stir until it begins to thicken. Then gently fold in the whipped cream.

Rinse a 2-quart mold in ice water and then fill with strawberry cream. Refrigerate for at least 2 hours. Unmold onto a pretty plate and garnish with reserved strawberries.

Note: Check to be sure your gelatin is not outdated. Mine was and it may have contributed to my utter failure. I refrigerated mine for more than 4 hours and perhaps I left it in the hot water too long, because it was a melty mess when I unmolded it. Nonetheless, it tasted absolutely incredible!