

KURTZ ORCHARDS

well flavoured



Black Cherry Mousse

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Black Cherry Mousse

flavoured with Kurtz Black Cherry Jam

Ingredients

- 1 cup (500 mL) fresh sweet cherries, pitted
- 2 tablespoons (30 mL) **Kurtz Black Cherry Jam**
- 2 tablespoons (30mL) late harvest Riesling
- 1/2 teaspoon (2.5 mL) cinnamon
- 1 teaspoon (15 mL) orange juice
- 1 envelope unflavored gelatin
- 1 cup (250 mL) whipping cream
- 1 teaspoon (5 mL) vanilla

Method

In a saucepan combine pitted cherries, Kurtz Black Cherry Jam, wine and cinnamon. Cook over medium heat until cherries are soft. Sprinkle gelatin over orange juice and add to cherries. Bring to a slow boil stirring constantly.

Pour into a bowl and refrigerate until it becomes syrupy but not set. Whip cream and vanilla to soft peak stage. Gently add cream into black cherry gelatin mixture. Fold and stir gently. Spoon into 8 ramekins. Refrigerate until set. Enjoy with butter biscuits and fresh sweet cherries. Serves 8.

The Kurtz family focus on offering uniquely made farm to table food solutions and introduce customers to an abundance of rich, authentic country flavours from the ground up; jam, jelly, spreads, butters, sauces, dips and dressings of guaranteed origin and quality.

Visit the website for more recipes.

www.kurtzorchards.com

Kurtz Orchards Farm and Gourmet Marketplace

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Kurtz Culinary Food Shops

- 38-40 Queen St, P O Box 457, Niagara-on-the-Lake, ON, CANADA, L0S 1J0 905-468-3815
- Bayview Village, 2901 Bayview Ave, Toronto, ON, CANADA, M2K 1E6, 416-250-1811
- South-east corner of Ocean Ave and San Carlos, Carmel-by-the-Sea, CA, USA 93921, 831-625-5267