

## Passion Fruit Mousse

1½ cups frozen passion fruit purée	12 Nabisco chocolate wafer cookies
¼ cup cold passion fruit nectar	1 tablespoon sugar
1 or 2 fresh passion fruits (optional)	3 tablespoons unsalted butter
1 tablespoon gelatin	
1 tablespoon lime juice	
1 cup plus 2 tablespoons sugar	
1½ cups heavy cream	

### For the crust

Place chocolate wafer cookies in a food processor and process until fine crumbs are formed. Add 1 tablespoon of sugar and 3 tablespoons of cold unsalted butter. Pulse until well combined.

Press the crumb mixture into the bottom of an 8-inch springform. Bake at 350° for about 5 minutes. Cool and chill in the refrigerator.

### Mousse

If using the optional passion fruits, scrape out seeds and warm gently on the stove. Then strain as much pulp from them as possible.

Moisten gelatin with ¼ cup of cold passion fruit nectar.

Measure out the passion fruit purée, and let it thaw. Add the tablespoon of lime juice, 1 cup plus 2 tablespoons of sugar, and the optional fresh passion fruit purée. Stir until the sugar is dissolved.

In a small saucepan, combine ⅓ of the passion fruit mixture with the moistened gelatin. Warm over very low heat, stirring constantly until the gelatin dissolves completely. Remove from the heat and pour into a large bowl. Stir in the remaining passion fruit purée. Cool in a basin of ice water, stirring occasionally until the purée begins to thicken. Do not let it set.

Whip the cream until it forms medium thick peaks.

Thoroughly stir ⅓ of the whipped cream into the cooled passion fruit mixture. Then gently fold in the remaining cream.

Pour the mousse into the chilled chocolate cookie crust. Refrigerate for several hours or overnight until the mousse is set.

Carefully remove the outer ring of the springform pan. Cut into slices and serve.

