



Strawberry Cheesecake Mousse



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Introduction

This Strawberry Cheesecake Mousse is a delightful and easy dessert that combines the creamy richness of cheesecake with the fresh taste of strawberries. It's perfect for impressing your loved ones, especially for a romantic occasion like Valentine's Day!

Detailed Ingredients with measures

- 1 cup fresh or frozen strawberries
- 1 cup heavy whipping cream
- 1 block (8 ounces) cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla bean paste or vanilla extract

Prep Time

30 minutes

Cook Time, Total Time, Yield

Total Time: 30 minutes

Yield: 4 servings

Instructions

1. Prepare the Strawberries: In a blender or food processor, pulse 1 cup of strawberries until almost pureed, leaving some small chunks for texture. Set aside.
2. Whip the Cream: In a medium bowl, whip 1 cup of heavy whipping cream using an electric mixer or stand mixer until stiff peaks form. Set aside.
3. Beat the Cream Cheese: In another medium bowl, beat the softened cream cheese, 1 cup of powdered sugar, and 1 teaspoon of vanilla until the mixture is light and fluffy.
4. Combine the Mixtures: Gently stir the pureed strawberries into the cream cheese mixture. Then, carefully fold in the whipped cream until well combined.
5. Chill and Serve: Spoon the mousse into 4 bowls or one medium-sized bowl. Refrigerate for at least 20 minutes, or until set.

Enjoy!

This Strawberry Cheesecake Mousse is light, creamy, and bursting with flavor—a perfect treat for any occasion! Serve chilled and enjoy the delightful combination of cheesecake and fresh strawberries!



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Detailed Directions and Instructions

Prepare the Strawberries

In a blender or food processor, pulse 1 cup of strawberries until almost pureed, leaving some small chunks for texture. Set aside.

See also Blackberry Cake

Whip the Cream

In a medium bowl, whip 1 cup of heavy whipping cream using an electric mixer or stand mixer until stiff peaks form. Set aside.

Beat the Cream Cheese

In another medium bowl, beat the softened cream cheese, 1/2 cup of powdered sugar, and 1 teaspoon of vanilla until the mixture is light and fluffy.

Combine the Mixtures

Gently stir the pureed strawberries into the cream cheese mixture. Then, carefully fold in the whipped cream until well combined.

Chill and Serve

Spoon the mousse into 4 bowls or one medium-sized bowl. Refrigerate for at least 20 minutes, or until set. Enjoy!

Notes

Serving Suggestions

This mousse pairs wonderfully with additional fresh strawberries or a drizzle of chocolate sauce.

Storage Instructions

Keep any leftover mousse refrigerated in an airtight container for up to 2 days.

Variation Ideas

You can substitute other fruits, such as raspberries or blueberries, for a different flavor experience.

Allergy Considerations

Ensure that all ingredients are suitable for those with dietary restrictions or allergies, especially when choosing whipped cream and cream cheese.



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Cook techniques

Blending

Using a blender or food processor ensures that the strawberries are pureed to the right consistency, achieving a smooth yet textured mixture that enhances the mousse.

Whipping Cream

Whipping the heavy cream until stiff peaks form is crucial for creating a light and airy texture in the mousse. This step ensures the mousse is fluffy and not too dense.

Beating Cream Cheese

Ensure the cream cheese is softened at room temperature before beating, as this allows for a smoother and creamier mixture, making it easier to incorporate with other ingredients.

See also Pumpkin Spice Cake with Cream Cheese Frosting

Folding Techniques

Gently folding the whipped cream into the cream cheese mixture is important to maintain the lightness of the mousse. Use a spatula and combine with care to keep the volume intact.

Chilling the Mousse

Chilling the mousse for at least 20 minutes helps it set properly, allowing the flavors to meld and the texture to firm up, resulting in a delightful dessert experience.

FAQ

Can I use frozen strawberries instead of fresh?

Yes, frozen strawberries can be used. Ensure they are thawed and drained of excess moisture before blending.

How do I store leftover mousse?

Store leftover mousse in an airtight container in the refrigerator for up to 2 days.

Can I use a different type of fruit?

Absolutely! You can substitute with other fruits such as raspberries, blueberries, or mangoes for a different flavor profile.

Is there a dairy-free alternative for cream cheese?

Yes, there are plant-based cream cheese alternatives available, which can be used for a dairy-free version of this mousse.

Can I make this mousse ahead of time?

Yes, you can prepare the mousse a day in advance and keep it chilled in the refrigerator until ready to serve.



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Conclusion

This Strawberry Cheesecake Mousse is a sensational dessert that beautifully marries the creamy indulgence of cheesecake with the vibrant flavor of strawberries. Its simplicity and elegance make it an excellent choice for impressing loved ones on special occasions like Valentine's Day. The delightful layers of flavor and texture will leave everyone craving more!

More recipes suggestions and combinations

Chocolate Cheesecake Mousse

Indulge in a rich chocolate twist by incorporating melted chocolate into the cream cheese mixture. Top with chocolate shavings for an extra treat.

See also [Lemon Raspberry Swirl Cheesecake](#)

Citrus Cheesecake Mousse

Add some zing by mixing in lemon or orange zest into the cream cheese mixture. This refreshing flavor is perfect for a spring or summer dessert.

Berry Medley Mousse

Substitute or combine strawberries with other berries such as blueberries or raspberries for a delightful berry medley that adds a colorful touch.

Coconut Cheesecake Mousse

Incorporate shredded coconut into the cream cheese mixture and use coconut cream instead of heavy whipping cream for a tropical twist.

Matcha Green Tea Cheesecake Mousse

Add matcha powder to the cream cheese mixture for a unique flavor and beautiful green color. Serve with a sprinkle of matcha on top for presentation.



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