

Finnish Cranberry Mousse, or Leipapurro

Ingredients

3 ½ cups cranberry juice

1/8 tsp salt

2 tbsp sugar

1/3 cup cream of wheat
(not instant variety)

Heavy cream

Directions

Mix juice, salt and sugar in two-quart saucepan and bring mixture to boil. Sprinkle in cream of wheat, constantly stirring the mixture. Reduce heat to moderate, simmer for another six minutes, constantly stirring. Remove from heat.

Beat mixture for 5 minutes at top speed of electric mixer. Let mixture stand and cool for one hour.

Once cooled, beat again with electric mixer at top speed for 15 to 20 minutes, or until mixture lightens in color, becomes thick, and forms slight mounds. Spoon into parfait glasses and chill.

Just before serving, pour about one ounce of cream on top of the mousse, or serve with a traditional whipped cream.

Note: this can be made with any type of berry juice. My mother traditionally made it with raspberry juice, but I find the tartness of cranberry juice more interesting.