



THE SPA
at
Camelback Inn

SOUR CHERRY MOUSSE

The Spa at Camelback Inn
serves two

Ingredients

Cherry Curd

2.5 ounces	sour cherry puree
1/4 tsp	lemon juice
1/4 tsp	lemon zest
1/4 tsp	orange zest
2 cups	egg beaters or egg substitute
1.5 ounces	corn starch
2 each	gelatine sheets

Directions

Place gelatin sheets in water to soften. Combine all ingredients except gelatin in a bowl and cook over a slow simmering pot of water. Cook until mixture thickens. Add in the gelatin, pour into molds and allow to chill overnight. Serve with vanilla sauce, fresh berries and a cookie.

Vanilla Sauce

2 ounces	water
1 T	sugar
2	vanilla beans

Directions

Heat ingredients together in a pot on medium high heat, Bring to a boil and simmer for 15 minutes. Cool.

Cal 235 Pro 4.2g Fat 3.1g Carb 46.6g