

## AVOCADO AND CILANTRO MOUSSE

*(slightly adapted from [Marcela Valladolid](#))*

1 to 1 + 1/2 bunches fresh cilantro, washed and dried, leaves picked off and reserved (about 2 cups loosely packed)

1 avocado (I used two small ones)

1 (8-ounce) package cream cheese, at room temperature

1 teaspoon salt

1 tablespoon fresh lime juice, from about 1 lime

1 Serrano chile, stemmed, seeded, deveined, and roughly chopped

1 cup cold water, divided

2 (1/4-ounce) envelopes unflavored gelatin

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Spray 3 (1 cup) or 6 (1/2 cup) ramekins with vegetable oil cooking spray.

Place the cilantro, cream cheese, avocado, salt, lime juice, and chile in a food processor and puree until smooth.

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Pour 1/4 cup water in a small bowl. Sprinkle the gelatin over the water and let it sit for a few minutes. Place the remaining 3/4 cup water in a small saucepan and bring to a boil. Pour the boiling water over the softened gelatin and whisk until the gelatin has dissolved.

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Add the gelatin to the mixture in the food processor, pulsing until pureed and thoroughly blended.

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Pour the mixture into the prepared ramekins. Cover with plastic wrap and refrigerate until firm, about 2 hours. To unmold, fill a large container with very hot water. Dip the ramekins in the water for 1 minute. Run a small, sharp knife tip around the edge of each mousse. Invert onto a platter. Let stand at room temperature for 20 minutes before serving.