

Pumpkin Mousse

<http://userealbutter.com/2007/12/01/pumpkin-mousse-recipe/>
from *Epicurious.com*

3/4 cups + 1 1/4 cups chilled heavy whipping cream
3/4 cup sugar
5 large egg yolks
1 1/4 cups canned pure pumpkin
2 tbsps dark rum
1 1/4 tsp vanilla extract
3/4 tsp ground cinnamon
1/2 tsp ground ginger
1/4 tsp ground nutmeg
1/4 tsp salt
1/8 tsp ground allspice

In a medium saucepan, whisk 3/4 cup whipping cream, sugar, and egg yolks together to blend. Stir over medium-low heat until thickened to pudding consistency, about 10 minutes taking care not to let it boil. In a large bowl, mix pumpkin, rum, vanilla, ground cinnamon, ginger, nutmeg, salt, and allspice. Pour in the custard and mix well. Refrigerate uncovered until cold, stirring occasionally, about 40 minutes. Beat 1 1/4 cups cream to soft peaks. Reserve 1/2 cup whipped cream for garnish; cover and chill. Fold remaining whipped cream into pumpkin mixture. Cover and refrigerate mousse at least 4 hours and up to 1 day.