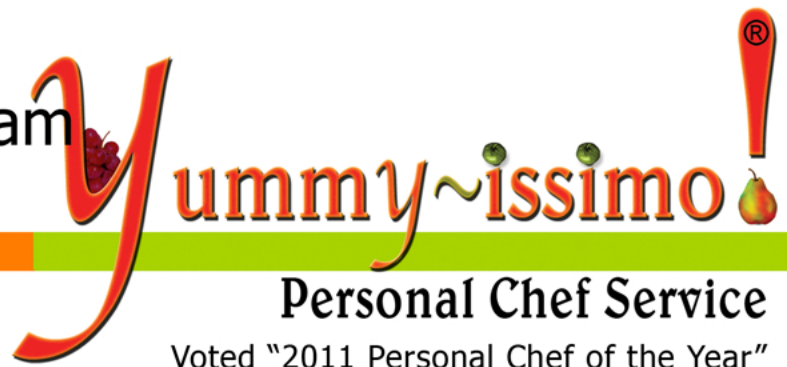


# White Chocolate Cream Cheese Mousse



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Recipe created in conjunction with [www.afoodcentriclife.com](http://www.afoodcentriclife.com)

Serves 8

6oz cream cheese, room  
temperature

6oz white chocolate,  
chopped

1 1/2t peppermint extract

2T butter

1c heavy cream, well  
chilled

1T agave

1 pinch salt

Place cream cheese in bowl of food processor and process until very smooth and creamy. Set aside.

Place butter and chopped white chocolate in small saucepan. Place saucepan in larger skillet filled with water. Heat to medium and slowly melt chocolate. Stir well, remove from heat and allow to cool.

Whip the cream to stiff peaks. Add the peppermint extract, agave and salt.

Add the melted chocolate into the bowl of whipped cream cheese and pulse 7~8 times or until chocolate is completely incorporated into the cream cheese and mixture is creamy.

Fold in whipped cream by hand. Cover and refrigerate several hours. This can be piped into chocolate shells, or other containers and will hold up well for several days without deflating

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)