

White Chocolate Mousse



This mousse is so easy to make, I guarantee if you follow the directions you'll have perfect results every time

Serves 6

6oz white chocolate, broken into 1/2oz pieces

3 egg whites

2T sugar

1 1/2c heavy cream

1oz dark chocolate, for garnish

Heat 1" of water in large skillet over medium heat. Place chocolate in saucepan, cover tightly with plastic wrap and place saucepan in skillet with water. Reduce heat to low and allow chocolate to melt slowly for 10~11 minutes. Remove from heat and stir chocolate until smooth. Keep at room temperature until needed.

Place cream in well~chilled bowl and mix with well~chilled balloon whip. Whisk on high speed until peaks form ~ about 3~4 minutes. Set aside until needed.

Whisk egg whites in large stainless steel bowl until soft peaks form ~ about 4 minutes. Add sugar and continue to whisk until stiff peaks form ~ another 3~4 minutes.

Add 1/4 of the whipped cream to the chocolate and whisk quickly, vigorously and thoroughly. Add chocolate to egg whites. Add remaining whipped cream and fold all together gently.

Refrigerate at least 2 hours. Garnish with shaved dark chocolate, if desired.

Prepare Ahead Tip

This dessert keeps well, refrigerated, for 24 hours.

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