

## White Chocolate Mousse

Several years ago when Kim and I lived in Maryland we would visit a restaurant that served one of my favorite desserts, White Chocolate Mousse. About 11 years ago when we were selling our house, we went to visit this place and it was no longer the same name. Now many restaurants offer chocolate mousse, but I really enjoy the white chocolate version. It has been about 15 years since we have had this dessert. I was craving it recently and figured, what the heck, let's try to make it. So here is my version of this wonderful dessert. Try it for a Valentine's Day dessert.

8 oz White Chocolate (chopped into small pieces)  
2 Egg Whites  
1 Tbls Sugar  
2 cups Heavy Cream  
Garnish: Fresh Blueberries, Mint sprigs, & Cinnamon.

In a large mixing bowl or mixer, pour in 1.5 cups of the heavy cream, pouring the additional half cup into a small sauce pan. Whip this until peaks form and it becomes whipped cream. Set aside.

Mix the egg whites with the sugar which will be used to temper your melted white chocolate.

Place the small sauce pan on simmer with the cream. Slowly add in the white chocolate pieces so that they melt. Slowly pour the temper mix into the chocolate sauce then mix with the whipped cream. Spoon into 6 serving cups, refrigerate until set for about 1 hour or more. Pull out and garnish.

Great Eats!

Mike Popella

