

White Mousse Au Chocolat

1 Heat up the 100 ml cream, pour over the white chocolate (broken into pieces). Let the mixture dissolve over a bain- marie, blend well and chill the result for some hours (the original recipe says at least four hours). The original recipe proceeds with something like: Whip it again and serve. What? How is it supposed to get airy and light? The results was strange, good taste (quite sweet), but gooey. I have no idea, why this recipe is filed under the name "mousse"!?

2 Always trust your instincts - at least if you are a woman ;) I whipped an additional 100 ml of heavy cream and carefully folded it under the chilled chocolate- cream mixture. Chilled it again for some hours. The result was much better, very light and smooth with a wonderful taste, although it didn't have the well- known mousse- texture with those tiny little air bubbles inside. I added some passion fruit, which turned out to be a perfect combination.



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Recipe source: Trish Deseine "Verrückt nach Schokolade", p.20, adapted

Required time: prep. 15 min., chilling ~6 hours

Ingredients (serves 4):

- * 200g white chocolate (high quality)
- * 100g heavy cream
- * 100g heavy cream, whipped