

White Chocolate Mousse

Ingredients:

8 ounces imported white chocolate (such as Lindt), chopped
1 cup chilled whipping cream, divided
2 tablespoons light corn syrup

Instructions:

Stir white chocolate, 1/4 cup cream and syrup in heavy small saucepan over low heat until chocolate is melted and smooth.

Pour into medium bowl, making sure **all** chocolate is melted; chill in refrigerator for at least 3 hours.

Using electric mixer, beat chilled chocolate mixture to medium-firm peaks and transfer to a separate bowl.

Using mixer again, beat 3/4 cup cream in medium bowl to medium-firm peaks. Fold cream into white chocolate mixture in 2 batches. Cover and chill for 4 hours or overnight.

Spoon chilled mousse into piping bag and pipe on top of Flourless Chocolate Cake (OR do what I did and spread it on since I used a bunk recipe and didn't get firm mousse!)

Recipe brought to you by: Jenny of MommyMae 02/08/09

White Chocolate Mousse

