

PREP: 20 mins
COOK: Set Overnight
SERVES: 4

Easy White Chocolate Mousse

After a super simple, but ever impressive recipe for dessert? Look no further than our Easy White Chocolate Mousse. Featuring our new White Choc Paste, add a raspberry to garnish and enjoy the sweetest of our Choc Flavouring Paste range!

Ingredients

White Choc Mousse

100g (1/2 cup) icing sugar
600ml (2 1/2 cup) thickened cream.
2 tbsp White Choc Flavouring Paste
1 tsp Vanilla Extract
4 eggs, separated

Garnish

Whipped thickened cream
Raspberries

Method - White Choc Mousse

STEP 1

Beat together thickened cream, icing sugar, vanilla and white chocolate baking paste in a large bowl until soft peaks form.

STEP 2

In a separate bowl beat the egg whites until soft peaks form.

STEP 3

Remove a little of the cream mixture and add it to a small bowl with the egg yolks. Mix until well combined, then fold the egg mixture back into the cream mixture.

STEP 4

Fold the egg whites into the cream mixture until combined, then divide between 4 dessert glasses.

STEP 5

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Method - White Choc Mousse

Refrigerate overnight.

Method - Garnish

STEP 1

Add a dollop of whipped cream and a few fresh raspberries to serve.

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