



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.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



### Method - White Choc Mousse

Refrigerate overnight.

### Method - Garnish

#### STEP 1

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

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

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.