



PREP: 30 min +
chilling
COOK:
SERVES: 4

White Chocolate and Almond Mousse

Soft, creamy, luscious, smooth and sweet - we think this is about as close as it gets to eating a cloud!

Ingredients

1 cup (180g) white chocolate
1/2 tsp Queen Natural Almond Extract
3 large eggs, separated
300ml thickened cream
1/3 cup (75g) caster sugar

Method

STEP 1

Melt chocolate in a double boiler, stirring until smooth. Allow to cool 15 minutes.

STEP 2

Add egg yolks to chocolate, and whisk vigorously until well combined.

STEP 3

Beat together cream and almond paste to soft peaks then fold cream through chocolate mixture.

STEP 4

Beat egg whites to soft peaks. While beating, gradually add sugar and beat until sugar dissolves.

STEP 5

Fold egg white mixture through chocolate mixture.

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Method

STEP 6

Pipe or spoon into ramekins or dessert glasses. Chill at least 4 hours before you serve.

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