



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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