



# Recipe of the Week

## WHITE CHOCOLATE MOUSSE WITH RASPBERRY SAUCE

### Ingredients

- 2 eggs, separated
- 2 tbsp caster sugar
- ½ tsp vanilla paste
- 1 cup cream
- 200g white chocolate, finely chopped
- 1 tbsp Kirsch, Grand Marnier or your choice of liqueur

### Raspberry Sauce

- ½ cup caster sugar
- Juice of 1 lemon
- 4 cups fresh or frozen raspberries

### Method

#### Mousse

1. In a medium bowl, whisk the egg yolks with the sugar and vanilla paste until thick and creamy.
2. Heat ½ cup of the cream in a saucepan to just below boiling then pour it over the yolk mix and whisk briskly.
3. Return the mix to the saucepan and cook over low heat until it thickens slightly and coats the back of a wooden spoon - around 3–4 minutes.
4. Put the chocolate in a heatproof bowl, set a fine-meshed sieve over the bowl and pour in the yolk-cream mix.
5. Whisk the remaining cream with the liqueur to soft peaks and fold in.
6. Spoon the mousse into 8 glasses, cover and refrigerate overnight.
7. Spoon a little of the raspberry sauce into each glass to serve.

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## Raspberry Sauce

1. Put the sugar in a saucepan with the lemon juice and  $\frac{1}{2}$  cup water.
2. Add the raspberries and gently heat until the sugar dissolves.
3. Refrigerate until required.