

White Chocolate Mousse with Frangelico

Serves 10 - 12

Ingredients

½ cup (1 stick) unsalted butter
6 eggs, separated, room temperature
1 cup sifted confectioners' sugar
½ cup Frangelico liqueur or Grand Marnier
2 cups whipping cream, cold
Pinch of cream of tartar
Unsweetened cocoa powder or grated dark chocolate (garnish)

Melt the white chocolate and butter in a small saucepan, stirring constantly. Set aside.

Beat the egg yolks, sugar, and liqueur until the mixture forms a slowly dissolving ribbon when the beaters are lifted. Pour the mixture into the top of a double boiler and cook, whisking constantly, over simmering water until very thick, about 3 minutes.

Remove to a larger mixing bowl. Whisk in the white chocolate mixture and stir until smooth and cool.

Beat the cream until the peaks are stiff. In a separate bowl with clean beaters, beat the egg whites with the cream of tartar until stiff but not dry. Gently fold the egg whites into the chocolate mixture; then fold in the whipped cream. Refrigerate covered until set, about 3 hours.

Spoon the chilled mousse into individual ramekins or goblets. Sprinkle with cocoa or grated chocolate.

Credit: Silver Palate Good Times Cookbook