

RECIPE



White Chocolate Mousse with a Taste of Mint and Black Pepper

Ingredients

- 2 ½ cups cold heavy cream
- 2 tablespoons unsalted butter, cut into pieces
- 9 ounces good quality white chocolate, chopped or chips
- 1 teaspoon vanilla extract
- ¾ teaspoon mint extract
- ½ - ¾ teaspoon freshly ground black pepper
- White chocolate shavings for topping
- Fresh mint leaves, loosely torn into small pieces

In a medium saucepan over low heat, heat ½ cup of the cream and the butter until the mixture is hot and the butter melts. Do not let the mixture boil. Remove the pan from the heat. (Or carefully do this in the microwave on medium power.) Add the white chocolate and let it soften in the hot cream mixture for several seconds. Then stir the mixture until all of the white chocolate melts. Place this in a bowl and refrigerate for about 30 minutes until mixture is cool but still pourable.

Using an electric mixer, mix the remaining 2 cups of cold cream, vanilla, mint extract, black pepper and the cooled white-chocolate mixture on low speed to blend the ingredients. Increase the speed to medium high and beat until firm peaks form, about 1 minute. Transfer the mousse to a serving bowl, cover and refrigerate up to 1 day. Present in a large serving bowl or individual dessert glasses. Garnish with the white-chocolate shavings and the mint leaves. Serve cold.

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