



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **White Chocolate Mousse with Frangelico –**

**8 oz. best-quality white chocolate, broken into small pieces**

**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)**

- 1. Melt the white chocolate and butter in a small saucepan, stirring constantly. Set aside.**
- 2. 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.**
- 3. Remove to a larger mixing bowl. Whisk in the white chocolate mixture and stir until smooth and cool.**
- 4. 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.**
- 5. Spoon the chilled mousse into individual ramekins or goblets. Sprinkle with cocoa or grated chocolate.**

***Credit: Silver Palate Good Times Cookbook***