

## White Chocolate Mousse

By Frances Coffey of The Pastry Depot

### White Chocolate Mousse:

Egg Yolks - 8 each

Sugar - 1/2 cup

Heavy cream (portion #1) - 2 cups

Sheet gelatin - 4 oz

Ivoire - 24 oz

Heavy Cream (portion #2) - 4 cups

Bloom gelatin in ice water.

Whip 4 cups of heavy cream to soft peak and set aside

Whip egg yolks and sugar until pale.

While egg yolks and sugar are whipping, heat your 2 cups of heavy cream until scalded and add your bloomed gelatin.

Once egg yolks and sugar are light/fluffy/pale, slowly temper in your 2 cups of hot cream.

Cook till nappe then pour your egg mixture over the Ivoire and stir until combined.

When your chocolate mixture is cool, fold in your 4 cups of whipped cream.

Pour Mousse in to desired mold and refrigerate overnight.