White Chocolate Mousse Recipe

Ingredients:

150g white chocolate (finely chopped)
¼ cup milk (warmed)
1 cup whipping cream (whisked until stiff)
2 egg whites (whisked until stiff)
¼ teaspoon vanilla essence
Ingredients for Strawberry Sauce:
225g fresh strawberries
1 tablespoon lemon juice
50g sugar
1 tablespoon brandy

Method:
To make Strawberry Sauce: Puree half of the strawberries with lemon juice in a blender. Strain.
Dice the rest of the strawberries. Bring the strawberry puree and the sugar slowly to the boil.
Add the diced strawberry to the puree and cook for 2 minutes. Pour the brandy into the mixture
and leave to cool completely. Melt white chocolate in a heatproof bowl over simmering water.
Gradually add the warm milk to the chocolate, stirring constantly until smooth. Let cool. Pour the
whipped cream into the chocolate mixture. Fold the whisked egg white into the chocolate mixture.
Then fold the remaining egg white and vanilla extract in. Spoon the mousse into glasses.
Refrigerate for 1 day. Top with the strawberry sauce. Serve.

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