

Divine White Chocolate Mousse with Vodka Syrup and Raspberry Coulis

Ingredients:

Mousse:

225g Devonport Chocolates white chocolate drops
70g unsalted butter
2 large eggs
2Tbs honey
300ml Thickened Cream Whipped

Vodka Syrup:

1 Cup castor sugar (220g)
1 Cup water
1/3 Cup vodka (80ml)

Raspberry Coulis:

450g fresh or 500g frozen Raspberries
1/2 Cup of Sugar
3 Tbs Water



Mousse:

To make the mousse you can either create a double boiler by placing the chocolate and butter in a bowl set over a pan of simmering water until melted. However make sure that no water gets into the butter and chocolate-water and chocolate don't mix. Stir to combine and remove from the heat.

If this seems all a bit too hard you can put the butter and chocolate in a microwave proof bowl. Place on medium heat for one minute, then at 30 second intervals on medium heat until butter and chocolate have melted. If mix is a bit lumpy you can sieve it. Stir to combine.

Beat the eggs and honey until light and creamy.

Fold the melted chocolate and butter mix into the egg mixture, then fold in cream, trying to keep as much air in as possible.

Place mixture in serving glasses leaving 1cm clear at top of glass and chill for at least four hours.

The mousse will serve 4-8 depending on size of serving glasses. The mousse is incredibly rich, we would recommend using glasses that will give you eight servings.

Vodka Syrup:

While the mousse is chilling place sugar in a pan with 1 cup of water. Stir over a low heat until sugar is dissolved. Simmer over a medium heat for 10 minutes. Remove from the heat and cool completely. Add vodka to the mixture and stir.

Raspberry Coulis:

Gently boil raspberries, sugar and water for 10 minutes and then sieve to remove larger seeds. Use a mouli if you are lucky enough to have one.

Tip: We recommend serving the mousse with delicious summer or winter fruit and serving the vodka syrup and raspberry coulis in serving jugs on the table so your guests can drizzle it over their dessert to their own taste.

If you don't have individual serving dishes set the mousse in a single dish and serve the vodka syrup and raspberry coulis on the side.

