



White Chocolate Mousse

Serves 8

Ingredients

3 cups	White Chocolate Chips
12 oz.	Light Karo Syrup
1 cup	Egg Whites
¼ cup	Granulated Sugar
1 qt.	Whipping Cream

Step 1

Melt the chocolate slowly and completely. Use a microwave or double boiler, but do not melt the chocolate directly on the stove. Add the syrup, mix until smooth.

Step 2

Beat whipping cream and set aside.

Step 3

Beat the egg whites. Add the sugar slowly when they begin to get foamy. This will stabilize the egg whites. Beat until stiff (peak).

Step 4

Fold the egg whites first and then the cream gently into the chocolate mixture.

Bittersweet Sauce

- Melt 1 lb. bittersweet chocolate slowly and completely. Use a microwave or double boiler, but do not melt the chocolate directly on the stove.
- Add 1 cup 40% cream or half and half.

Nat's Notes

Serve with some fresh berries. Strawberries will do, but be creative. There is always something fresh in a good grocery. Offer with sugar cookies or biscotti. If you don't have a cookie recipe, then email me!

Results with Honesty and Integrity



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