

White Chocolate Mousse Recipe

Pair it with our Stich sauvignon blanc for an out of this world taste experience! All of those rich fruity aromas match the understated balance of white chocolate and add a layer of fruit that doesn't overpower.

Ingredients:

- 150g good-quality white chocolate, broken into squares
- 4 egg whites
- 70g (1/3 cup) caster sugar
- 160ml (2/3 cup) thickened cream
- 1x punnet Berries (I used strawberries)
- Lemon zest
- Jackson Estate STICH Sauvignon Blanc to serve



Method:

- Place the chocolate in a heatproof bowl over a saucepan half-filled with simmering water, Stir for 3-4 minutes or until the chocolate melts. Remove from heat and place aside.
- Beat the egg whites in a clean, dry bowl until firm peaks form. Add half the sugar and beat until the sugar dissolves. Add the remaining sugar and beat until glossy. Add the cream and beat until the mixture thickens. Add the white chocolate and fold until **just** combined.
- Pour evenly into 4 serving glasses and place into the freezer for 15 minutes to set.
- Remove from freezer, Garnish with fresh fruit and lemon zest. Serve immediately with our STICH Sauvignon Blanc.

