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White Chocolate Mousse – Lindt-

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| Egg yolks pasteurized | 2 |
| White Lindt chocolate couverture | 200 g |
| Whipping cream | 250 ml |
| Orange liquor | 10 ml |

Method:

1. Whip egg yolks till smooth and warm over a bain marie to 35 C.
2. Warm 50 ml of whipping cream and add to the egg yolks
3. Melt white chocolate couverture to 35 C.
4. Whip the remaining 200 ml whipping cream to a soft peak.
5. Add the orange liquor to the egg yolk mixture until smooth
6. Add the melted white chocolate couverture to the egg yolk mixture while whisking very quickly, until smooth.
7. Gradually fold in the whipped cream into the white chocolate mixture.
8. Pipe into desired glasses or containers and let sit for several hours.

Please note:

This recipe works best with Lindt white chocolate couverture due to its high cocoa butter content.

The consistency of this Chocolate mousse recipe is very smooth and creamy. It is not ideal for molding. For molding or freezing add 3 leafs of gelatin after step two.