Grasshopper Mousse

**Ingredients**
- 8 oz white chocolate, chopped
- 1 cup heavy cream, divided
- 2 tablespoons crème de menthe
- 1 egg white, slightly beaten

**Directions**
- Melt chocolate in microwave with ¼ cup heavy cream
- Whip remaining cream to soften peaks
- Fold large spoonful of whipped cream into cooled chocolate
- Gently fold in egg white and crème de menthe
- Spoon into serving dishes and chill one hour

**Tips**
- Microwave slowly so chocolate doesn't overheat. Stop every 30 seconds only small bits of unmelted chocolate remain.
- Use chilled bowl for whipping cream. Place bowl in freezer as you start making this.
- Can use pasteurized egg white