

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 $\frac{1}{4}$ cup heavy cream

Whip remaining cream to soft 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