White Chocolate Mousse with Passionfruit Flavour Pearls

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White Chocolate Mousse with Passionfruit Flavour Pearls. We've used Passionfruit Flavour Pearls today with our white chocolate mousse but there are so many great flavours that will work with this dish, sweet, sour or fruity. Take a peek at the current range of Flavour Pearls **HERE**

*This can be prepared days in advance. I've adapted a great recipe from The Australian Gourmet Traveler…I absolutely love the addition of creme fraiche. Thanks guys.

What you'll need

- 325 ml pouring cream
- 1 titanium-strength gelatine leaf, soften in cold water for 5 minutes
- 150 gm white couverture chocolate, finely chopped

- 125 gm crème fraîche
- glasses to serve – the mixture will make about 750 ml of mousse
- Passionfruit Flavour Pearls

To do

Heat 150ml cream to simmer point in a saucepan over medium heat, then take it off the stove. Squeeze excess moisture from the gelatine and add to hot cream, stirring to dissolve.

Place chopped chocolate in a bowl, pour hot cream over. Let it sit for a few minutes then give it a stir. Repeat until chocolate melts (5-10 minutes). Allow the mix to cool a little, stirring occasionally until thickened but not set. (you will be adding in some whipped cream which will melt if it's too warm when you add it!)

Whisk remaining cream and crème fraîche to soft peaks then fold through chocolate mixture. I would generally be a little rough folding in half of the whipped cream, focusing on getting it to an even consistency then gently fold in the other half of the whipped cream.

Spoon, pour or pipe your mousse into serving glasses and refrigerate until set (1 hour or so).

Assembly time

Simply remove from the fridge and spoon on your Passionfruit Flavour Pearls and enjoy!

If you want to add a little crunchy texture too, you could add a sprinkle of Raspberry Flavour Finisher or perhaps one of our other Freeze Dried products

Enjoy…

Until next time

from the Peninsula Larder Team

“Chocolate is happiness that you can eat.”

Ursula Kohaupt