



WHITE CHOCOLATE MOUSSE & CRANBERRY-POMEGRANATE

SAUCE



An elegant white chocolate mousse topped with a festive touch of a luscious cranberry- pomegranate sauce. Great for romantic fall dessert menus.



Ingredients

Mouse

- 3/4 cup unsalted butter, cubed
- 1 package (12 ounces) white baking chips
- 2 cups heavy whipping cream, divided
- 3/4 cup sugar
- 5 large egg yolks, lightly beaten
- 1 envelope unflavored gelatin
- 1/3 cup cold water

Cranberry-Pomegranate Sauce

- 1 bag (about 12 To 16 Oz) Fresh Cranberries
- 16 oz. fluid Pomegranate Juice

Directions

step 1

In a large saucepan, combine butter, baking chips, 3/4 cup cream and sugar; cook and stir over low heat until smooth and sugar is dissolved. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan. Cook and stir 2 minutes or until mixture is slightly thickened. Remove from heat.

step 2

In a large bowl, sprinkle gelatin over cold water; let stand 1 minute. Add a small amount of hot white chocolate mixture; stir until gelatin is dissolved. Stir in remaining white chocolate mixture. Place bowl in a pan of ice water; stir occasionally until mixture is thickened, about 30 minutes.

step 3

In another bowl, beat remaining 1-1/4 cups cream until soft peaks form. Add a third of the whipped cream to the chilled white chocolate mixture; beat on low speed just until blended. Fold in remaining whipped cream. Refrigerate, covered, at least 30 minutes or until serving.

step 4

For Sauce:

Combine all ingredients in a medium saucepan and cook over medium-low heat for 20 minutes, stirring occasionally to prevent burning. Mixture will thicken as it cooks, and will thicken more as it cools.

step 5

3/4 c. Sugar, More Or Less To
Taste

Cool in a jar or bowl in the fridge

step 6

Top the mousse with your cooled cranberry - pomegranate
sauce for a delicious fall-dessert dip