



White chocolate mousse in chocolate cups

A simple but delicious dessert: chocolate mousse in chocolate cups. You can buy the chocolate cups at DeLeukstetaartenshop. The chocolate mousse is made with chocolate melts.

Boodschappenlijstje



Callebaut Chocolate Callets -White- 1 kg

CB424706
€31.29



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79

Other materials:

- 300 ml whipping cream
- 2 egg whites
- After eight
- Strawberries
- Chopped unsalted pistachio nuts

Melt 250 gram white chocolate au bain-marie. When the chocolate has melted, stir it well and let it cool down.

Beat the egg whites stiff. Make sure the bowl and the whisk are fat-free. Beat in another bowl the whipping cream almost stiff. Fold the chocolate and the beaten egg white carefully through each other. Then fold the whipped cream through the chocolate. Put in the fridge for 1 hour.

Put the white chocolate mousse in a decorating bag with decorating tip 1M and pipe mousse in the chocolate cups. Decorate with white chocolate curls, strawberries, pistachio nuts and after eight. Put it in the fridge until serving.