

# White Chocolate Amaretto Mousse

*This is moderately difficult because you can't leave the steps unwatched.*

*White chocolate, amaretto and toasted almonds make this a textured silky mousse that will convince those who think they hate white chocolate that they're wrong.*

3 each        egg whites  
2 ounces     almonds, toasted and ground  
3/4 cup       heavy (whipping) cream  
9 ounces  
white baker's chocolate  
1/4 cup       whole milk  
1/4 cup       amaretto liqueur  
1/2 tsp        pure vanilla extract

## Procedure

- Let the separated egg whites slowly come to room temperature by sitting out while you do the next steps.
- Toast the almonds in a pre-heated 375°F oven for 7 minutes or until lightly brown. When cool, put into a food processor and grind until the size and texture of coarse salt.
- Whip the heavy cream to stiff peaks. Cover and refrigerate.
- Chop/break up the chocolate into pieces no bigger than 1/2". Melt the chocolate with the milk, amaretto liqueur and extract. Use one of the following methods:
  - **METHOD 1:** Put the chocolate, milk, liqueur and vanilla into a double boiler. If you do not own a double boiler make one: Any bowl that will sit approximately half way down into a sauce pan will do. Add enough water to the pan so that it is about a half inch below the bowl. With the chocolate and liqueur in the bowl, bring the water to a boil. Lower to a simmer. Stir frequently. Completely melt the chocolate. Do NOT let the chocolate burn by allowing it to stick to the sides of the bowl or double boiler!
  - **METHOD 2:** Put the chocolate, milk, liqueur and vanilla into a microwaveable bowl. Microwave the mixture for 1 minute. Stir. Do this over and over again until the chocolate is almost melted. When the chocolate is nearly melted, switch to half minute timings. Do NOT let the chocolate burn by allowing it to stick to the sides of the bowl!
- With clean beaters, whip the egg whites to stiff peaks. Refrigerate until needed.
- When the chocolate mixture is baby bottle warm, around 90°F, gently fold in the egg whites.
- Allow the mixture to cool to room temperature. Fold in the whipped cream. Do NOT fold in completely! Small ribbons of cream should run through the chocolate.
- Now gently fold in the ground toasted almonds.
- Spoon into serving dishes and chill.

**Servings: 6**

**Yield: approximately 3¼ cups**