

White Chocolate Mousse

Peggy Symes

The Church of St. Michael and St. George - St. Louis, MO - 1980

*6 ounces white chocolate
1/4 cup unsalted butter
4 egg yolks
8 egg whites
4 tablespoons powdered
sugar
1/4 teaspoon vanilla
1/4 teaspoon cream of
tartar*

In a saucepan, melt the chocolate with the butter.

In a stainless steel bowl, beat the yolks well. Add the vanilla.

Whip the yolks into the chocolate mixture. Let cool.

In a bowl, whip the whites until stiff, adding the sugar and cream of tartar. Fold the egg whites into the chocolate mixture.

Refrigerate. Do not cover the bowl.

Per Serving (excluding unknown items): 1759 Calories; 125g Fat (60.6% calories from fat); 46g Protein; 136g Carbohydrate; 9g Dietary Fiber; 975mg Cholesterol; 501mg Sodium. Exchanges: 5 Lean Meat; 0 Fruit; 23 1/2 Fat; 9 Other Carbohydrates.