



## Consejo del chef

Serve with chopped nuts, cinnamon, and some pomegranate seeds.

## Raciones para 4

**200 gr** White chocolate

**100 gr** Roasted macadamia nuts

**250 ml** Water

**250 ml** Heavy cream

**2 gr** Salt

**2 gr** Vanilla powder

**1 gr** Nutmeg

**3 gr** Cinnamon

**1** Before start, we will prepare home-made plant milk with macadamia nuts. Grind 50g nuts with water. Strain to eliminate small bits. You can also use soy, almond, or oat milk.

**2** Place the milk in a small pot with white chocolate, spices, and salt. Cook over low heat until chocolate is melted. For an extra-creamy result, you can add two tablespoons of macadamia paste (grind some nuts until you have the paste).

**3** Meanwhile, whisk heavy cream to soft peaks and save. When chocolate is melted and warmer, add it to the heavy cream in three steps, and mix gently with the help of a silicone spatula.

**4** Divide mousse into several glasses and place them in the refrigerator for a couple of hours. You can prepare this dessert before anything else for lunch and keep it in the fridge.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/mousse-de-macadamia-y-chocolate-blanco/>

