

White chocolate and macadamia mousse

COOKING
LOVERS TESTA



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

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

