

White Chocolate Mousse



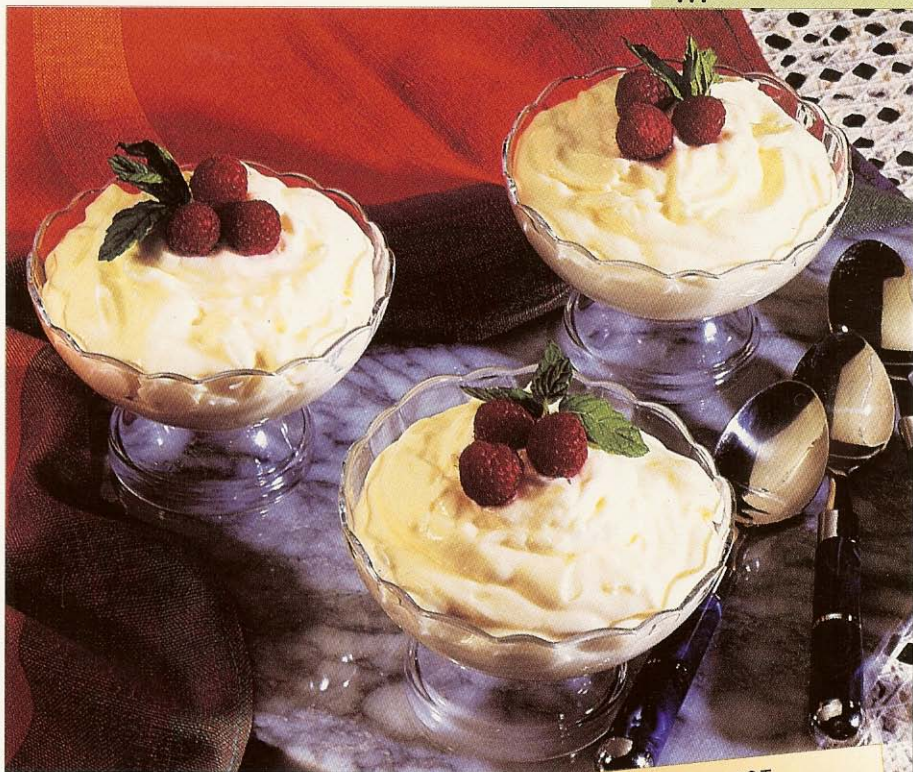
PREPARATION TIME
15 minutes



COOKING TIME
none



PERFECT PARTNER
chocolate wafers



Do not go out and buy more whipping cream when you think yours has just begun to sour. Whisk in $\frac{1}{8}$ teaspoon baking soda, then taste to be sure the whipping cream has been salvaged.

SHOPPING LIST

- sweetened condensed milk
- white chocolate pudding mix
- red raspberries
- whipping cream
- mint sprigs

INGREDIENTS

- 1 (14-ounce) can sweetened condensed milk
- 1 (3-ounce) package white chocolate instant pudding mix
- 1 cup water
- 1 1/2 cups whipping cream
- 1/2 cup red raspberries
- 6 mint sprigs

SERVES **6**

COOK'N *Express*

- You can keep heavy or whipping cream on hand in the freezer for up to 6 months. However, be sure there is a 1/2 inch of space in the top of the carton before freezing.

Make Ahead

This is an ideal dessert to make a day ahead. Refrigerate until serving time, then garnish.

♦ VARIATION

To enhance the flavor, add 1/2 teaspoon almond extract and top with toasted sliced almonds.

1 Combine condensed milk, pudding mix and water in a mixing bowl. Beat with an electric mixer set at medium speed until smooth, about 1 minute. Chill, covered, for 5 minutes.



2 Beat whipping cream in a chilled mixing bowl with an electric mixer set at high speed until stiff peaks form, about 5 minutes.

3 Fold whipped cream into pudding mixture. Spoon into parfait glasses or dessert bowls. Chill, covered, until serving time.



4 Top each serving with raspberries and mint sprigs.