

RASPBERRY WHITE CHOCOLATE MOUSSE

2 cups raspberries
2 tablespoons white sugar
2 tablespoons orange liqueur

1 3/4 cups heavy whipping cream
6 ounces white chocolate, chopped
1 drop red food coloring

Process berries in a blender or food processor until smooth. Strain mixture into a small bowl, and discard seeds. Add the sugar and liqueur, and stir until sugar dissolves. Makes 1 cup of sauce.

In a heavy saucepan on low heat, warm 1/4 cup of the cream and the white chocolate, stirring constantly until chocolate melts. Let mixture cool until it is lukewarm. Stir in 1 tablespoon of raspberry sauce, and the food coloring. Transfer to a large bowl.

In a medium bowl, whip remaining 1 1/2 cup cream to soft peaks. Fold into melted chocolate mixture, one-third at a time, until no streaks remain.

Layer into parfait dishes, and serve with the sauce. May also be used to fill or ice a cake. Yield: 3 cups

For more recipes, visit www.raspberryblackberry.com.

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