



## Two ingredient White Chocolate Mousse

### Equipment

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### Ingredients

- ½ cup good quality white chocolate chips or chopped white chocolate
- ½ cup chilled heavy whipping cream
- Plus 1/3 cup chilled heavy whipping cream
- Fresh berries for serving

### What to do

1. Place white chocolate chips and 1/3 cup heavy cream in a small saucepan over low heat. Stir until the chocolate has melted and the mixture is completely smooth.
2. Transfer to a medium sized bowl. Allow to sit at room temperature until the mixture has cooled and thickened slightly, stirring occasionally, about 20-30 minutes ( the mixture should not be warm)
3. In a separate bowl, using a hand mixer, beat the ½ cup heavy cream until stiff peaks form. Using a rubber spatula, fold the whipped cream into the chocolate mixture. The mixture should be completely smooth and creamy. Cover and chill for at least 2 hours or overnight.
4. Serve with fresh berries