



Butlers White Chocolate Ganache Mousse

Serves 6-8

An elegant and delicious dessert, ideal for dinner parties when you want to impress!

Ingredients

300g (10.5oz) Butlers White Chocolate
500ml (17fl oz.) double cream
1 box Amaretti biscuits (approx. 8 per serving, 4 per layer)

How to make the mousse:

- Beat the cream in a bowl until it clings to the whisk.
- Crush the amaretti biscuits into uneven pieces, with some crumbs (this can be easily and tidily done in a sandwich bag).
- Transfer two tablespoons of the cream into another bowl and put the rest in the fridge.
- Melt the chocolate in a bain-marie, stirring occasionally, until the chocolate is smooth, then remove from the water.
- Slowly pour the white chocolate over the small amount of cream, gently stirring without stopping. Stop once combined. The consistency should be like double cream before whipping.
- Gently fold the remainder of the whipped cream into the white chocolate and cream mix, using a spatula to gently blend the ingredients.
- Transfer the mixture into a large pouring jug and refrigerate for two hours.
- Take the six small glasses and pour the ganache until one third full. Layer the broken amaretti biscuits on top. Continue with alternate layers of the mousse and biscuits until the glass is full.
- Refrigerate.