

# CHBC Demo Recipes

## White Chocolate Café Latte Mousse

(yield 4)

### A

½ lb white chocolate (melted)  
2 sheets gelatin (bloomed in cold water)  
200 mL espresso (hot)  
1 L whipping cream (whipped to soft peaks)

### B

1 cup whipping cream (whipped to stiff peaks)  
1 tbsp each white sugar and cinnamon

- A. Squeeze the gelatin of excess water and stir into the espresso to dissolve. Stir espresso/gelatin mixture into chocolate. Fold whipped cream into chocolate in three additions. Divide mousse between 4 café latte cups and refrigerate overnight.
- B. Top mousse with whipped cream and sprinkle with cinnamon sugar. Garnish with cinnamon sticks and mint.



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