



CHEF'S EXPRESSIONS

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Pumpkin White Chocolate Mousse with Candied Pumpkin Seed Dust

Serves 10

1/4 cup bourbon or brandy
1 cup white chocolate
6 large eggs, separated
3/4 cup packed light brown sugar
2 1/4 cups roasted pumpkin
1 1/2 teaspoons ground Saigon cinnamon
3/4 teaspoon Australian ginger
3/4 teaspoon ground nutmeg
1/4 teaspoon ground black cardamom
1/2 teaspoon salt
1/2 cup granulated sugar
1 1/2 cups chilled heavy cream

Roasted fresh pumpkin in 350° oven for 20 to minutes. Remove meat and strain; puree pumpkin meat with brandy.

Melt White chocolate in double boiler.

Beat together yolks and brown sugar with an electric mixer at high speed until thick and pale, 3 to 5 minutes. Reduce speed to moderate and mix in pumpkin, spices, and salt.

Beat egg whites with cleaned beaters at high speed until frothy, and then gradually add granulated sugar, beating until whites hold stiff, glossy peaks. Fold into pumpkin mixture gently but thoroughly.

Beat cream in another bowl with cleaned beaters until it just holds stiff peaks, and then fold into pumpkin mixture gently but thoroughly. Pour filling into martini glass, smoothing top, and chill, uncovered, 1 hour. Cover and chill until set, at least 3 hours.

Before serving, top with candied pumpkin seed dust.