

White Chocolate Wasabi Bavarian

Chef: Erin Wolfe, Jean-Robert's PhoParis

Faculty Chef: Jim Myatt, CCE, CWPC

serves about 15

Ingredients

For Mousse

8 oz white chocolate

2 whole eggs

3 egg yolks

4 1/2 oz granulated sugar

2 cups heavy cream (whipped)

4 leaves gelatin (bloom in ice water)

1/4 cup citrus vodka

1/2 oz wasabi powder

For Raspberry Gelée

6 oz raspberry sauce or purée (no seeds)

1 leaf gelatin (bloomed)

For Sweet Rice Cake

Rice Krispies or any puffed rice cereal

White chocolate (melted)

Preparation

Mousse

Whip cream with wasabi powder, set aside. Whip eggs and sugar together until fluffy and pale. Melt chocolate. Heat liquor and dissolve bloomed gelatin in it while hot. Combine egg/sugar mixture with gelatin/liquor mixture. Fold in whipped cream. Fill a silicone mold of your choice (dome or bombe shape preferred) halfway up with mousse. Place in freezer to set.

Gelée

Heat the raspberry, dissolve gelatin in it while hot. Pour a thin layer over the Wasabi Mousse in the mold. Place in freezer to set. This can be adjusted to your taste if you want more raspberry flavor in your dessert. After raspberry is set, top with the rest of mousse, smoothing the top to make it level. Place back in freezer until frozen.

Rice Cake

Mix white chocolate with Rice Krispies just enough to coat. Spread on wax paper large enough to cover the bottom of your mold, or molds if you are using a silicone mold with individual cups. Using a cookie cutter for this can be a big help. Place in the fridge to set white chocolate.

To Assemble

Pop the mousse out of the mold while frozen. Place on a Rice Krispie base. Keep in the fridge until ready to serve. Garnish with raspberry sauce. Enjoy!

Wine Suggestion: Beringer Founders' Estate Riesling