



Recipes

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White Chocolate Cream

Serves 1

Ingredients:

- 6 oz. White Chocolate
- 1 2/3 cups Heavy Cream
- 1 oz. vol. Chambord or Cherry Brandy

Directions:

1. Heat white chocolate and 1/3 cup heavy cream in double boiler over low heat.
2. Stir until chocolate is just melted. Remove from heat and cool, stirring occasionally.
3. Beat 1- 1/3 cups heavy cream and 1 oz. of Chambord in chilled mixing bowl with whisk attachment on medium speed until soft peaks form.
4. Add 1/2 of whipped cream to chocolate and whisk together to blend.
5. Gently fold in remaining whipped cream.