

Lavender Lemon White Chocolate Mousse with Marjoram Sea Salt Accent

Light yet indulgent dessert!

SERVES: 4-6
YIELD: 4¾ cups
PREP TIME: 5 minutes
COOK TIME: 10 minutes
TOTAL TIME: 15 minutes + 3 hours refrigeration

INGREDIENTS

1½ cups heavy whipping cream
½ cup 2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley
½ lemon juiced, about 2 Tbsp.
2 Tbs. + 1 tsp. GC Napa Valley Natural Lemon Olive Oil
1 Tbs. GC Napa Valley Natural Culinary Lavender Flower Kernels, crushed
2 cups white chocolate chips, good quality
4 egg yolks, medium organic
½ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper, divided
½ tsp. GC Napa Valley Natural Marjoram Finishing Sea Salt, divided
Optional garnish: 4 medium size fresh basil leaves



TO PREPARE

- Add the following to a medium saucepan and whisk well: heavy whipping cream, Chardonnay, lemon juice, 2 Tbsp. Lemon Olive Oil, and crushed Lavender Flower Kernels. Heat the mixture over medium heat until hot, not boiling. Remove from heat.
- Put the white chocolate chips and egg yolks in a blender. Turn blender on to its lowest setting, slowly add the heated mixture and blend until smooth.
- Pour into your favorite dessert glasses, martini glasses, shot glasses, etc... Refrigerate 3 hours.
- Just before serving, chiffonade the basil. Stack the cleaned, dried leaves. Roll them lengthwise tightly, like a cigar. Using a sharp knife, slice the roll crosswise thinly. This creates delicate basil ribbons.

TO SERVE

Drip 1/8 tsp. Lemon Olive Oil on top of each serving, followed by a small pinch of Lemon Tellicherry Pepper and Marjoram Finishing Sea Salt. Garnish with a few basil ribbons.

WINE PAIRING

2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley

SHOPPING LIST

1 pint heavy whipping cream
1 lemon
1 lb. white chocolate chips, good quality
1 dozen medium organic eggs (need 4 yolks)
Optional garnish: 4 medium size fresh basil leaves



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