

# SAVEUR

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## White Chocolate-Cream Cheese Mousse

SERVES 4–6

### INGREDIENTS

2 oz. cream cheese, softened  
1 vanilla bean, split lengthwise, seeds scraped and reserved  
¼ cup heavy cream  
¼ tsp. kosher salt  
3 egg whites  
½ cup sugar  
8 oz. white chocolate, finely chopped

### INSTRUCTIONS

1. Place cream cheese and vanilla seeds in a large bowl, and beat on medium-high speed of a hand mixer until very smooth, about 2 minutes. Add cream, and beat until smooth and fluffy, about 2 minutes more; set aside. Place salt and egg whites in another bowl, and beat on medium-high speed of a hand mixer until soft peaks form; while beating, slowly add sugar, and beat until stiff peaks form; set aside.
2. Place white chocolate in a medium bowl over a 4-qt. saucepan of simmering water, and cook, stirring constantly, until just melted; remove from heat, and let cool for 5 minutes. Pour white chocolate into cream cheese mixture, and fold with a rubber spatula until almost combined; add beaten egg whites, and fold gently until just combined. Transfer to a piping bag fitted with a ¾" tip, and pipe into serving glasses; refrigerate until set before serving, at least 2 hours.