**WHITE CHOCOLATE MOUSSE WITH RASPBERRY SAUCE II**

This colorful dessert was prepared by my daughter, Megan, for Christmas dinner 2014. It is perfect for holiday time as it is red, white and green and delicious at the end of a big family meal or to top off a luncheon.

Both parts maybe made several days ahead. Makes 12 one-scoop servings. (Normal ice-cream scoop)

**INGREDIENTS:**

1. ½ pkg. 16 ounce coconut
2. 2 cups macadamia nuts (pulsed in Cuisinart until. Quite small)
3. 2 pkg. white chocolate chips (high-end) (12 oz. size)
4. 1 qt. heavy cream (32% minimum)
5. 2 tablespoons vanilla extract
6. 4 small boxes raspberries (pint size)
7. Fresh mint leaves for garnish
8. (\*) Sugar as needed to bring berries to your taste

**DIRECTIONS:**

FOR MOUSSE:

Toast pulsed nuts and coconut on a sheet bun pan at 400 degrees F. Watch very closely and stir halfway through the baking process. Remove from oven and cool on a rack. In a double like boiler over medium heat, melt the white chips in 1-1/2 cups of the heavy cream. Should just sit over medium heat with very little stirring**. Do not bring to a boil**. After white chips are melted, whisk both together to a silky texture. Let cool. While the above cools, put the remainder of the cream in a Kitchen Aid (mixer) and whip by itself. Adding vanilla to the whipped cream. When all is cooled, add the chip mixture to the coconut-nut mixture. Mix thoroughly. **Gently** fold in whipped cream. Freeze the combined mixture in a plastic container (not metal) I use our French Boxes. Let cool at room temperature if frozen longer than two hours.

FOR SAUCE:

**Taste as you add sugar as season and berries vary in natural sweetness.**

Puree raspberries in a Cuisinart until liquid. Sieve out seeds in a strainer. Add **a very small** amount of sugar just enough to take away the tartness. Taste as you add.

TO SERVE:

Use small, interesting white cups. (Steelite fluted dishes). Use a small ladle, place a small amount of the Raspberry Sauce into the bottom of each dish. Using a regular sized ice cream scoop, place a scoop of the mousse on top of the sauce, so the sauce spreads out around the mousse. Garnish with a mint leaf on each serving.