Maple Mousse

Rating: 0 Servings: 4 Category: Dessert

Source: Lynda Hackney

Description:

Ingredients:

chocolate sticks

mascarpone cheese 1 cup :cream 1/2 cup imaple syrup 1/4 cup maple flavouring 1 teaspoon brandy 2 tablespoons lemon rind 1 teaspoon, grated legg white from 2 eggs

sugar 2 tablespoons

Instructions:

Place mascarpone in large bowl. Add brandy, lemon rind, maple syrup, and maple flavouring and beat. Beat cream until it holds it shape and fold into mascarpone. Beat egg whites until frothy, then beat in sugar. Continue beating until egg whites hold soft peaks. Fold into mascarpone.

Spoon into glass dishes and chill. Serve with chocolate sticks.

It helps to have all bowls, utensils, and beaters very cold.

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