

White Chocolate Mousse Filling

Ingredients:

8 oz. good-quality white chocolate*, finely chopped
1/4 cup water
1 envelope unflavored powdered gelatin
2 1/2 cups heavy cream

*It is important that you use a quality white chocolate since the flavor of the cake will greatly depend on how good your chocolate is. Look for chocolate bars in the candy section of the store rather than the baking section.

Instructions:

1. Using a double boiler, or a metal bowl fitted snug on top of a saucepan, fill the bottom pan with about an inch of water and bring to a simmer. Remove from heat and place the white chocolate in the top bowl. Allow the chocolate to sit for a few seconds until you begin to see it melt on the side of the bowl. Gently stir the chocolate until it is almost completely melted; it is okay if a small amount has not melted.
2. Pour 1/4 cup of water in another saucepan and sprinkle gelatin on top. Allow it to soften for about 5 minutes, then set the pan over medium heat and stir until the gelatin dissolves.
3. Pour 1/2 cup of the cream in another saucepan and bring to a boil. As soon as it boils, remove from the heat immediately.
4. Add the gelatin to the hot cream and stir to mix well. Add this mixture to the melted chocolate and stir with a spatula until smooth. Remove the bowl from the pan and let the chocolate mixture cool until it is just warm.
5. In an electric mixture, whip 2 cups of cream until it holds stiff peaks. Gently fold half of the whipped cream into the chocolate mixture, then add the rest, being sure not to overfold. There should still be some obvious streaks in the mixture.