



Thyme & Truffle Oil White Chocolate Mousse

SERVED WITH WITH TRUFFLE OIL & PISTACHIO NO CHURN ICECREAM



Thyme & Truffle Oil Mousse

INGREDIENTS

250ml whipping cream
250g white chocolate chips
230g cream cheese
2 tbs icing sugar
2 tbsp Plenty Truffle Oil
2 tsp vanilla bean paste
1 bunch thyme
1/2 tsp salt

NOTE

Infuse the cream with thyme the day before you make the mousse by bringing 300ml of cream to a simmer, take off the heat and add a bouquet garni of thyme for about 15 minutes to infuse. Then strain and refrigerate. Once completely cold at fridge temperature, carry on with the recipe as per the instructions.

METHOD

1. In a microwave or double boiler, melt the white chocolate and set aside to cool but not solidify.
2. Whip the cream to stiff peaks and set aside keeping it cool.
3. In an electric mixing bowl, blend cream cheese, icing sugar, salt and Plenty Truffle Oil until all ingredients are well blended. Then add the cooled melted chocolate and combine well. This can take a few minutes, but it will happen.
4. Using a spatula, gently fold a little of the whipped cream into the cream cheese mix to loosen this mixture. Then, one dollop at a time, gently fold the loosened cream cheese mix into the whipped cream, taking care not to beat the air out of the whipped cream mixture. Mix until gently well combined. Pipe or dollop into 6 glass ramekins or glasses with a wide mouth. Cover, refrigerate for at least an hour and serve with Truffle Oil & Pistachio Ice Cream.

Serves 6
Complexity - easy
10 minutes prep
3-24 hours refrigerate

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Truffle Oil & Pistachio No Churn Ice Cream

INGREDIENTS

375 ml whipping cream
200 ml sweetened condensed milk
1 tsp salt
2 tbsp Plenty Truffle Oil
1/3 cup roughly chopped pistachios

Dressing

2 tbsp maple syrup
1 tbsp Plenty Truffle Oil

Serves 6

Complexity – easy

10 minutes prep

3-24 hours freeze

METHOD

1. In a large mixing bowl, whisk together condensed milk, salt and Plenty Truffle Oil until smooth and the salt is dissolved, set aside.
2. In another large mixing bowl, whisk cream until stiff peaks form. Transfer a serving spoon or two full of cream into the condensed milk mixture and gently fold. This will loosen the condensed milk mix making it easier to integrate into the whipped cream without losing air from the cream.
3. Spoon the loosened condensed milk mix into the whipped cream and fold gently until well combined.
4. Gently pour into a bar cake pan and cover with pistachios. Cover the ice cream with cling wrap so it's airtight and set for at least four hours in the freezer before serving. If you serve after it's been in the freezer overnight, take it out 15 minutes or so before serving, this will make it an easier consistency for spooning.
5. Whisk together dressing ingredients until well incorporated and set aside. Dollop Truffle Oil ice cream on top of Truffle Oil & White Chocolate Mousse and drizzle maple & Truffle Oil dressing.



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