

Chef Sara Hauman

~Yogurt Mousse with White Chocolate Crispies and Blood Orange~

ALL DURING EVENT:

Ingredients:

Mousse

- 2 cup Greek style yogurt
- 8 oz white chocolate chips, melted
- ¼ cup milk

- 1-2 blood oranges

Crispies

- 4 oz white chocolate chips, melted
- 1 cup puffed rice or corn cereal

Preparation:

For the mousse:

Melt the milk and white chocolate chips together.

Add ¼ cup of the yogurt to the chocolate mixture and whisk well.

Add the chocolate mixture into the rest of the yogurt and whisk until combined.

Cool down immediately.

For the crispies:

Melt the white chocolate chips then fold the cereal into the melted chocolate making sure to coat the cereal as best as possible.

Spread onto a baking sheet or plate lined with parchment paper and transfer to the freezer to cool.