



ZUCOTTO MOUSSE

3 C. GROUND WHITE CHOCOLATE

1/3 MELTED BUTTER

PLACE CHOCOLATE IN BOWL & MELT OVER BOILING WATER.

POUR IN MELTED BUTTER. KEEP HOT.

2 1/3 QT. HEAVY WHIPPING CREAM

2 C. SUGAR

SLOWLY BEGIN TO WHIP CREAM, AS IT BEGINS TO THICKEN,

ADD SUGAR. WHIP TO MED - FIRM PEAKS.

26 OZ. EGG WHITES

2 C. SUGAR

SLOWLY WHIP WHITES, ADD GRADUALLY ADD SUGAR.

BEAT AT HIGH SPEED UNTIL MED - FIRM PEAKS.

SOFTEN 18 SHEETS OF GELITAN IN COOL WATER.

MELT GEL. IN FRY PAN TO A LIQUID STATE.ADD TO HOT.CHOC.MIX

TILL SMOOTHFOLD 1/3 OF EGG WHITES TO CHOCOLATE THEN THE REST.

ADD 2 C. CHOPPED PISTACHIOS. FOLD IN CREAM.