



White chocolate & Mascarpone mousse with a raw apple crumble

Servings: 4-6

Prep Time: 15min

Cook Time: 10min

Ingredients

For the mousse:

- 200 g white chocolate - coarsely chopped
- 150 g mascarpone
- 300 ml cream
- pinch of salt
- the scraped seeds of half a vanilla pod

For the apple crumble:

- 3 apples
- lemon juice to sprinkle
- 75 g crunchy biscuits of your choice - coarsely crumbled

Directions

1. Place the white chocolate and mascarpone in a bowl and place the bowl over a smaller pot half filled with water, making sure the water does not touch the bottom of the bowl.
2. Bring the water to a slow boil and melt the chocolate and mascarpone until smooth while stirring from time to time.
3. Set aside to cool down to room temperature.
4. Whip the cream until soft peaks form.
5. Use a large metal spoon and quickly fold the cream into the white chocolate mixture
6. Add the salt and scraped vanilla seeds or extract and mix to combine.
7. Spoon the mousse into 4 - 6 glasses and place in the fridge while making the crumble.
8. Cut the apples into 8 wedges and roughly chop.
9. Sprinkle with a little bit of lemon juice and then add the crushed biscuits.

10. Give it a quick mix and spoon the crumble on top of the mousse and serve immediately.