

# WHITE CHOCOLATE PEACH MOUSSE SHOOTERS



*Makes 12 servings*

### ***Peach Coulis:***

2 cups (500 mL)  
1/4 cup (50 mL)  
1/2 cup (125 mL)

frozen (or canned peaches), thawed  
sugar  
water

### ***White Chocolate Mousse:***

1 cup (250 mL)  
½ tsp (2 mL)  
1/4 cup (50 mL)  
2 cups (500 mL)

white chocolate chips  
gelatin powder  
**milk**  
**whipping cream**  
gooseberries (garnish)

In a blender or food processor, purée peaches, sugar and water then pour into a liquid measuring cup. Refrigerate.

In a bowl, melt chocolate using microwave, stirring every 15 seconds. In a small sauce pot, sprinkle gelatin powder onto milk and let sit for 1 minute. Heat milk to just below a simmer. Whisk chocolate into warm milk until blended through. Let cool to room temperature.

Whip cream to stiff peak. Gradually fold chocolate mix into whipped cream and blend thoroughly. Spoon mousse into a piping bag\*. In a shot glass\*\*, fill ⅓ rd with chocolate mousse and ⅓ rd with peach purée. Top with another layer of chocolate mousse. Garnish with gooseberries. Chill for at least 4 hours before serving.

\* Or into a large re-sealable plastic bag and cut the bottom corner to create a tip.

\*\*Shot glass should be wide enough to insert a teaspoon.

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