



Savannah Chambord Raspberry Mousse

Rhythm & Wine

Ingredients

4 pasteurized eggs
1 cup of heavy cream
3 tbsp melted butter, unsalted
2 tsp pure vanilla extract-
1/2 cup and 3 tbsp of sugar
2 tbsp chambord black raspberry
liqueur
Fresh raspberries, for garnish
Savannah Smiles, for garnish.

RECIPE

Separate egg whites from yolks. Whisk together the yolks, butter and sugar. Whisk cream in separate bowl until soft peaks form and then add 1 tablespoon of sugar. Whisk the egg whites and then add 1 tablespoon sugar. Fold the whipped cream to the yolk mixture. Fold the egg whites to the above mixture. Add the Chambord mix, then place mixture into individual bowls and refrigerate for about 4 hours. Garnish with crumbled cookies and raspberries.

