

WHITE CHOCOLATE MINI-MOUSSE WITH SUGARED CRANBERRIES *(inspired by several sources)*

makes about 10 small portions, served in ramekins like [these](#)

4 oz white chocolate, chopped
1/4 cup whole milk
1 T light corn syrup
1/2 cup heavy cream
fresh cranberries (about 1/2 cup)
1 cup sugar, divided
1/2 cup water

The day before, prepare the cranberries. Mix 1/2 cup water with 1/2 cup granulated sugar, boil for a couple of minutes until sugar is fully dissolve. Reserve at room temperature, let it cool for 5 to 10 minutes. Add the syrup to a bowl and dump the fresh cranberries into it, mix to coat the surface with the syrup. Place in the fridge overnight. Next day, drain the syrup, and add to the cranberries 1/2 cup granulated sugar. Coat them well, then place over kitchen paper to dry for 2 hours. They will be ready to decorate the dessert then.

Make the mousse. Melt the chocolate with the milk in the microwave or in a double boiler over gently simmering water. Add the corn syrup and mix well. Let it cool slightly while you prepare the cream. Whip the heavy cream until it reaches the consistency of melted ice cream. Add to the chocolate base in three portions, mixing well but gently, you don't want to deflate the mousse.

Add small portions to very small ramekins and cool for 6 hours in the fridge. Top with the sugared cranberry, and sprinkles of your choice. Serve straight from the fridge.