



Frozen White Chocolate Grasshopper Mousse Pie

READY IN



45 min.

SERVINGS



8

CALORIES



382 kcal

DESSERT

Ingredients

- ☐ 22 chocolate wafers such as nabisco famous
- ☐ 2 tablespoons cornstarch
- ☐ 2 tablespoons creme de cacao liqueur light
- ☐ 2 tablespoons crème de cassis liqueur green
- ☐ 3 large egg yolks
- ☐ 8 servings chocolates dark white shaved
- ☐ 1 pinch salt
- ☐ 3 tablespoons sugar

- ☐ 2 tablespoons butter unsalted
- ☐ 0.8 cup whipping cream chilled
- ☐ 6 ounces chocolate white chopped (such as Baker's or Lindt)
- ☐ 1 cup milk whole

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ whisk
- ☐ ceramic pie form

Directions

- ☐ Spray 9-inch-diameter glass or ceramic pie dish with nonstick spray. Finely grind chocolate cookies and sugar in processor. Blend in butter. Press crumb mixture onto bottom and up sides of prepared dish. Freeze.
- ☐ Combine milk and salt in heavy small saucepan. Bring to simmer.
- ☐ Whisk egg yolks and cornstarch in medium bowl to blend well. Gradually whisk in hot milk mixture. Return mixture to same saucepan. Stir over medium-low heat until mixture thickens, about 6 minutes.
- ☐ Remove from heat.
- ☐ Add white chocolate and butter; whisk until smooth.
- ☐ Transfer custard to large bowl.
- ☐ Whisk in crème de menthe and crème de cacao. Set custard over another large bowl of ice water until cold and thick but not set, stirring often, about 30 minutes.
- ☐ Whip cream in medium bowl until stiff peaks form. Stir 1/3 of whipped cream into custard. Fold in remaining whipped cream.
- ☐ Pour filling into crust. Freeze at least 5 hours or up to 2 days.
- ☐ Garnish with shaved chocolates.

Nutrition Facts



 PROTEIN 5.4%  FAT 55.02%  CARBS 39.58%

Properties

Glycemic Index:28.45, Glycemic Load:18.12, Inflammation Score:-4, Nutrition Score:5.9682608389336%

Nutrients (% of daily need)

Calories: 382.23kcal (19.11%), Fat: 23.04g (35.44%), Saturated Fat: 13.1g (81.85%), Carbohydrates: 37.29g (12.43%), Net Carbohydrates: 36.64g (13.32%), Sugar: 28.52g (31.69%), Cholesterol: 110.28mg (36.76%), Sodium: 141.97mg (6.17%), Alcohol: 1.82g (100%), Alcohol %: 2% (100%), Protein: 5.09g (10.18%), Vitamin B2: 0.22mg (13.15%), Phosphorus: 128.91mg (12.89%), Vitamin A: 565.15IU (11.3%), Calcium: 110.72mg (11.07%), Selenium: 6.85µg (9.78%), Vitamin B12: 0.46µg (7.74%), Vitamin D: 1.09µg (7.26%), Manganese: 0.12mg (6.22%), Vitamin B5: 0.56mg (5.57%), Vitamin B1: 0.08mg (5.32%), Vitamin E: 0.79mg (5.26%), Iron: 0.93mg (5.18%), Copper: 0.1mg (5.08%), Folate: 19.55µg (4.89%), Potassium: 170.35mg (4.87%), Zinc: 0.67mg (4.46%), Magnesium: 16.97mg (4.24%), Vitamin B6: 0.07mg (3.46%), Vitamin B3: 0.68mg (3.4%), Vitamin K: 3.43µg (3.26%), Fiber: 0.65g (2.58%)