



White Chocolate-Cherry Mousse Pie

READY IN



420 min.

SERVINGS



10

CALORIES



1293 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 3 ounces bittersweet chocolate 61% chopped (do not exceed cacao)
- ☐ 9 ounces cherries fresh pitted coarsely chopped
- ☐ 0.5 cup smucker's cherry preserves
- ☐ 10 servings chocolate pie crust
- ☐ 6 ounces chocolate wafers such as nabisco famous (25 wafers)
- ☐ 0.3 cup egg whites room temperature
- ☐ 1.5 teaspoons gelatin powder unflavored
- ☐ 1.5 cups cup heavy whipping cream divided

- ☐ 1 pinch salt
- ☐ 3 tablespoons sugar
- ☐ 5 tablespoons butter unsalted melted
- ☐ 2 tablespoons water
- ☐ 6 ounces chocolate white chopped (such as Lindt or Perugina)

Equipment

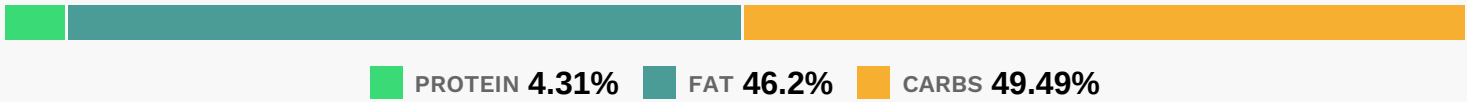
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ offset spatula
- ☐ pie form

Directions

- ☐ Stir chocolate in medium metal bowl set over saucepan of simmering water until melted and smooth.
- ☐ Remove bowl.
- ☐ Place sheet of waxed paper on work surface.
- ☐ Pour chocolate onto paper. Working quickly and using offset spatula, spread chocolate in thin layer over paper into 10x10-inch square.
- ☐ Place second sheet of waxed paper over, pressing to release most air bubbles.
- ☐ Roll paper up tightly into 3/4-inch-wide roll and chill until set, about 2 hours. DO AHEAD: Can be made 5 days ahead. Wrap in plastic and keep chilled.
- ☐ Stir cherries and preserves in medium saucepan over medium-high heat until preserves melt and mixture begins to simmer. Reduce heat to medium and continue to simmer until cherries begin to soften, stirring often, about 5 minutes. Stir in almond extract. DO AHEAD: Can be made 2 days ahead. Cover and chill. Rewarm slightly before serving.
- ☐ Preheat oven to 350°F. Lightly coat 9-inch-diameter glass pie dish with nonstick spray. Process broken cookies, sugar, and pinch of salt in processor until cookies are finely ground.

- ☐ Add melted butter; using on/off turns, process until incorporated. Press firmly and evenly onto bottom and up sides of prepared dish.
- ☐ Bake crust until firm, about 12 minutes.
- ☐ Transfer pie dish to rack; cool completely.
- ☐ Place 2 tablespoons water in small bowl.
- ☐ Sprinkle gelatin over; let stand until softened, about 10 minutes.
- ☐ Meanwhile, stir 3/4 cup cream and white chocolate in small saucepan over medium-low heat until chocolate is smooth.
- ☐ Remove from heat.
- ☐ Add gelatin mixture; stir until dissolved.
- ☐ Transfer to large bowl. Stir in 3/4 cup cream. Refrigerate just until chilled but not set, stirring occasionally, about 1 hour.
- ☐ Using electric mixer, beat chilled white chocolate mixture until firm peaks form. Fold in chopped cherries. Using clean dry beaters, beat egg whites in medium bowl until foamy.
- ☐ Add almond extract and pinch of salt and continue beating until soft peaks form. Gradually beat in sugar. Continue beating until stiff peaks form.
- ☐ Add egg white mixture to white chocolate mixture; fold just to incorporate.
- ☐ Spoon white chocolate mousse into cooled crust, mounding in center. Unroll dark chocolate shards from waxed-paper roll (chocolate will break into long, curved pieces when paper is opened). Arrange shards decoratively atop mousse. Chill until mousse is set, at least 4 hours. DO AHEAD: Can be made 2 days ahead. Cover with cake dome and keep chilled.
- ☐ Cut pie into wedges and serve with warm cherry compote.

Nutrition Facts



Properties

Glycemic Index:26.66, Glycemic Load:22.49, Inflammation Score:-6, Nutrition Score:14.737391316372%

Flavonoids

Cyanidin: 7.71mg, Cyanidin: 7.71mg, Cyanidin: 7.71mg, Cyanidin: 7.71mg Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg Peonidin: 0.38mg, Peonidin: 0.38mg, Peonidin: 0.38mg, Peonidin:

0.38mg Catechin: 1.11mg, Catechin: 1.11mg, Catechin: 1.11mg, Catechin: 1.11mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 1.28mg, Epicatechin: 1.28mg, Epicatechin: 1.28mg, Epicatechin: 1.28mg Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.58mg, Quercetin: 0.58mg, Quercetin: 0.58mg, Quercetin: 0.58mg

Nutrients (% of daily need)

Calories: 1293.34kcal (64.67%), Fat: 66.83g (102.82%), Saturated Fat: 26.11g (163.21%), Carbohydrates: 161.11g (53.7%), Net Carbohydrates: 156.07g (56.75%), Sugar: 83.97g (93.3%), Cholesterol: 59.81mg (19.94%), Sodium: 1001.13mg (43.53%), Alcohol: 0.07g (100%), Alcohol %: 0.03% (100%), Caffeine: 9.02mg (3.01%), Protein: 14.01g (28.03%), Vitamin B1: 0.55mg (36.85%), Iron: 6.39mg (35.52%), Phosphorus: 338.78mg (33.88%), Folate: 131.82µg (32.95%), Vitamin B2: 0.55mg (32.57%), Vitamin B3: 4.88mg (24.41%), Magnesium: 81.95mg (20.49%), Fiber: 5.04g (20.16%), Vitamin A: 727.45IU (14.55%), Potassium: 458.23mg (13.09%), Manganese: 0.26mg (12.99%), Copper: 0.25mg (12.41%), Selenium: 5.81µg (8.3%), Calcium: 77.4mg (7.74%), Vitamin E: 0.87mg (5.77%), Vitamin D: 0.68µg (4.51%), Vitamin K: 4.74µg (4.51%), Zinc: 0.66mg (4.41%), Vitamin C: 3.58mg (4.34%), Vitamin B5: 0.36mg (3.63%), Vitamin B12: 0.2µg (3.37%), Vitamin B6: 0.05mg (2.51%)