

# White chocolate and vanilla mousse ghost (Halloween)

## Ingrédients

- 65g of whole milk
- 3g of gelatin
- 225g of Ivory chocolate
- 250g of heavy cream
- 1 vanilla pod
- 200g of heavy cream
- 20g of powdered sugar
- 1 chocolate cigarette cookie or mikado per mousse cup

## Préparation

1. If you are looking for a quick and easy recipe to make for Halloween with (or without) children, you are in the right place!
2. Here, no fake brains or bloody fingers (that's not really my cup of tea), but little ghostly white chocolate mousses that are super easy to make and will please both young and old. Ingredients :I used Norohy vanilla, chocolate chips, and Ivory chocolate from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
3. Preparation time: 30 minutes + minimum 2h of restingFor 6 people: The white chocolate & vanilla mousse: of whole milk of gelatin of Ivory chocolate of heavy cream 1 vanilla pod Rehydrate the gelatin in cold water.
4. Gently melt the white chocolate (it's okay if it's not completely melted).
5. Heat the milk with the seeds from the vanilla pod.
6. Add the rehydrated gelatin to the warm milk, then pour it in several times over the melted chocolate, mixing well each time.
7. Finish with an immersion blender if possible to obtain a smooth and shiny ganache.
8. When the ganache is about 50°C, whip the heavy cream until soft peaks form and gently fold it into the ganache.
9. Pour the mousse into individual cups (or into a large dish to create a forest of ghosts to share).
10. Let it set in the refrigerator.
11. The whipped cream: of heavy cream of powdered sugar Whip the heavy cream with the powdered sugar, then immediately move on to the finishing touches.
12. The finishing touches: 1 chocolate cigarette cookie or mikado per mousse cup Chocolate chips for the eyes When the mousse has set and the whipped cream is whipped, insert the cookie into the center of each mousse.
13. Then spread some whipped cream all around (you can use a piping bag but you can also do it simply with a spoon).
14. Add the "eyes," then enjoy!