



Hand made wines of true personality.



White Chocolate Mousse, Sumac Strawberries & Sparkling Foam

Ingredients

300ml O'Leary Walker Mt Hurtle sparkling wine
80g castor sugar
1 Gold strength gelatin sheet, soaked in cold water
125g white chocolate
1 Egg yolk
1 Tablespoon hot water
200ml Thickened cream, whipped to soft peaks
3 Punnets strawberries
2 Tablespoons Sumac
2 Tablespoons icing sugar
Freeze dried raspberries, to serve (optional)

Method

- 1) To make the sparkling foam, combine wine and sugar in a saucepan. Bring to boil, then remove from heat and add gelatin. Whisk to combine. Transfer to a siphon gun, charge with one bulb and refrigerate until cold.
- 2) To make the mousse, melt chocolate then stir in egg yolk and hot water. Fold through cream.
- 3) Combine strawberries, sumac and icing sugar in a bowl.
- 4) Serve mousse with strawberries, foam and freeze dried raspberries.

Wine Recommendation

2008 Hurtle Sparkling Pinot Noir Chardonnay
2009 Wyebo Fully Worked Adelaide Hills Sauvignon Blanc

olearywalkerwines.com

sproutcooking.com.au