

Oreo Bon Bons

DISNEY'S Beach Club Resort
Cape May Café



Ingredients for Mousse

- 16 oz. heavy cream
- 6 egg yolks
- 16 oz. white chocolate
- 4 gelatin sheets or 2 tbs. powdered gelatin place in 3 oz water
- 1 dozen Oreo Cookies (crumbled)
- 3 dozen Oreo Cookies (whole)

Ingredients for Ganache

- 16 oz. dark chocolate
- 16 oz. heavy cream

Directions

1. Prepare the mousse: Melt chocolate. Whip 16 oz. heavy cream until consistency of ice cream.
2. Place gelatin in cold water. Heat egg yolks until warm; add chocolate, stirring constantly.
3. Place gelatin in microwave until gelatin is dissolved.
4. While gelatin is heating, add one third of heavy cream to the egg yolk and white chocolate mixture; mix well.
5. Add a little of the cream to the heated gelatin and mix well, then add both the gelatin mixture and the chocolate mixture to the remaining whipped cream and fold until incorporated.
6. Fold in crumbled cookies, mixing well. Let mousse set up, around 2-4 hours.
7. Prepare the ganache: Over light heat, melt 16 oz. chocolate into 16 oz. of heavy cream, mixing until combined.
8. To serve: Place 3 dozen Oreo cookies on a sheet pan. Pipe mousse onto cookies, and dip into ganache.

