



## **Peach White Chocolate Parfait**

### **White Chocolate Mousse**

6 oz. white chocolate for baking, broken into pieces

1 1/2 cups heavy whipping cream, divided

1/4 cup confectioners' sugar

1 teaspoon vanilla extract

Melt chocolate with 1/2 cup cream in double boiler. Beat remaining cream, confectioners' sugar and vanilla extract in small mixing bowl until stiff peaks form (do not overbeat).

Fold melted baking bar mixture into whipped cream; refrigerate.

### **Peach Mixture**

3 Skinned and Diced Fresh Peaches

1/4 cup peach puree

1 tablespoon amaretto liqueur

Combine peaches, puree and amaretto in small bowl; stir to mix well. Set aside.

Spoon alternate layers of pudding and peaches into parfait glasses or stemmed wine glasses. Refrigerate at least 15 minutes or until set. Garnish with whipped cream and Fresh Mint