# HELLO FRESH

# Maple-Pumpkin Mousse
## with Pepita Crumble

**Thanksgiving**   90 Minutes

**Dessert** 🍁

| Ingredient | Quantity |
|---|---|
| Pepitas | 28 g \| 56 g |
| Pumpkin Pie Spice Mix | ½ tsp \| 1 tsp |
| Maple Syrup | 2 tbsp \| 4 tbsp |
| Cream | 113 ml \| 237 ml |
| White Chocolate Chips | ¼ cup \| ½ cup |
| Graham Cracker Crumbs | ¼ cup \| ½ cup |
| Honey | 1 \| 2 |

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Ingredient quantities   **56 g** \| **113 g**
2 person   4 person

## 1



### Make white chocolate base

- Before starting, gather all required tools.

- Add **half the white chocolate chips** (use all for 4 ppl) and **1 tbsp** (2 tbsp) **maple syrup** to a large microwaveable bowl. Heat on high in 15-sec increments, stirring after each increment, until **white chocolate** is melted. Stir **mixture** until smooth. Add **cream** and **½ tsp** (1 tsp) **pumpkin pie spice mix**, then whisk until combined. Transfer **white chocolate base** to the refrigerator until completely cool, about 20 min.

## 2



### Make pepita crumble

- Meanwhile, heat a medium non-stick pan over medium heat.
- While the pan heats, place a piece of parchment paper on a plate.
- When the pan is hot, add **pepitas**. Toast, stirring often, until light golden-brown, 3-5 min. (TIP: Keep your eye on pepitas so they don't burn!)
- Add **half the graham cracker crumbs** (use all for 4 ppl), **honey** and **½ tbsp** (1 tbsp) **butter**. Season with **salt**. Then, stir to combine until **pepitas** and **graham cracker crumbs** are coated in the **honey**-**butter mixture**, 1 min.
- Remove from heat, then transfer to the parchment-lined plate.

## 3



### Whip mousse

- Using a whisk or an electric mixer, beat **maple-white chocolate mixture** for 1-2 min, until stiff peaks form and **mixture** is smooth.

## 4



### Chill and serve

- Divide **maple**-**pumpkin mousse** between 2 (4) cups or bowls. Drizzle with **1 tbsp** (2 tbsp) **maple syrup**. (TIP: If you prefer your desserts a little less sweet, omit maple syrup drizzle!)
- Place in the refrigerator to set for at least 1 hour. (TIP: Maple-pumpkin mousse can be made the night before and placed in the refrigerator to set overnight!)
- Before serving, sprinkle **pepita crumble** over top.