



White Chocolate Mousse Cherry Parfait

Serves 4

Ingredients -

1 envelope DREAM Whip Whipped Topping Mix
1 1/2 cups cold milk
1 package (4-serving size) JELL-O White Chocolate Flavor
Instant Pudding & Pie Filling
1 can Pitted Tart Cherries
4 tablespoons Black Cherry All-Fruit
1/4 cup sugar (additional to taste)



Make White Chocolate Mousse -

Prepare whipped topping mix as directed on package; set aside. Pour milk into large bowl, add white chocolate pudding mix. Beat with wire whisk for two minutes. Fold in prepared whipped topping. Refrigerate until ready to serve.

Prepare Cherries -

Drain the can of cherries but reserve the liquid. In medium saucepan bring the cherries to boil, half of the reserved cherry liquid, black cherry all-fruit, and sugar. Stir cherry mixture to dissolve sugar. Continue to cook cherries until liquid thickens to a syrup consistency. Add more sugar as needed. Remove from heat and cool for 1 hour.

Assemble Parfait -

Alternate the mousse and cherries starting and ending with mousse in a clear parfait glass or white wine glass.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards Grenache pairs well picking up the cherry notes and spice. Also try a blanc de noir sparkling wine from Domaine Chandon. The carbonation and Pinot Noir notes of this wine will cleanse the palette and augment the flavors.

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