**Strawberry Mousse**

**Ingredients:**

2 egg whites

1 cup sugar

10 oz. strawberries

2 cup heavy cream

1 cup powdered sugar

1 tsp. lemon juice

**Chocolate Ganache**

1 cup chocolate chips

2/3 cup heavy cream

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Trim the tops from all the strawberries. Cut them into quarters except for 2 of them.
3. Fit the Kitchenaid mixer with the whisk attachment.
4. Add strawberries, egg whites, sugar, and lemon juice to the bowl. Whisk for 4-6 minutes, or until the egg whites get fluffy and will stand up without collapsing.
5. Transfer this to a large bowl.
6. Clean the Kitchenaid bowl and whisk. Reattach them.
7. Add heavy cream and powdered sugar to the Kitchenaid.
8. Whip this mixture until it turns into whipped cream.
9. Fold the whipped cream into the strawberry mixture.
10. Put this mixture into small cups.
11. Wrap and put on your tray with your other ingredients.

**Day 2:**

1. Melt the chocolate and heavy cream together over a double boiler.
2. Pour a small amount on the top of all of the cups of mousse.
3. Cut the remaining 2 strawberries into thin slices. Top each mousse cup with a slice.
4. Enjoy.