Raspberry Mousse in White Chocolate Cups

**Makes six large chocolate mousse cups
*mini ones are shown below**

Ingredients

For the Chocolate Cups
12 ounces white chocolate chips

For the Raspberry Mousse
¼ cup cold water

⅛ cup boiling water
2 teaspoons unflavored gelatin
1 tablespoon fresh lemon juice
¼ cup sugar
1 cup fresh raspberries, plus a few extra for garnish
1 ⅛ cups heavy whipping cream
2 tablespoons confectioners' sugar
1 teaspoon pure vanilla extract

Steps

1.   Place chocolate chips in a microwave-safe bowl and begin melting in the microwave. Be careful not to burn the chocolate – use 20 second increments, stirring in between, until chocolate is smooth and melted.

2.   Using silicone cupcake-liner molds, spoon chocolate into the mold trying to get even coverage on the inside and up the sides of the silicone molds. Once six molds are complete, chill until well set.

3.   In a medium-size saucepan combine cold water and gelatin. Let sit for 10 minutes. In the microwave, heat up one-half cup water until boiling. Carefully pour it into the pot over the gelatin and stir. Add the sugar and the raspberries and cook the mixture over high heat until it begins to boil. Lower heat to a low simmer and continue to cook for five minutes. Stir often to break up the raspberries. Remove from heat and carefully puree mixture in a blender. Chill mixture for 30 minutes in the fridge.

4.   In the bowl of a stand mixer combine cold heavy cream, confectioners sugar and pure vanilla extract. Beat until medium-stiff peaks form. Carefully fold in the cooled raspberry mixture with the whip cream being careful not to "stir" it so as not to lose the air in the cream. Once incorporated, transfer mixture to a large pastry bag and chill for one hour.

5.   Remove the silicone cups from the fridge and carefully unmold them. Pipe mousse mixture into each mold in a circular fashion. Top each cup with fresh raspberries. Serve immediately or refrigerate for up to one day (covered).