



NUTELLA AND MEXICAN CHOCOLATE MOUSSE

To beloved chocolates married together to enhance the classic French dessert.

Yield:



INGREDIENTS

- 2 C  Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
- 1 C Nutella Spread
- 2 oz Chocolate pudding mix
- 6 oz Abuelita's Mexican Chocolate
- 1/2 C Milk, whole
- 1 tbsp. Butter, unsalted

DIRECTIONS

- 1 Using a small sauce pot, heat the milk on medium until warm. Add in chocolate tablets and stir until completely dissolved. Remove the pot from the heat and whisk in the butter until incorporated.
- 2 Using a mixer, whip the RTW on medium until medium-hard peaks have formed. Add Nutella and pudding powder and mix until fully incorporated.
- 3 Add 1 cup of the melted chocolate to the RTW and mix thoroughly. The mixture should have a mousse/pudding like consistency.
- 4 Plate desired amount into a white dessert bowl or cup. Gently drizzle 1/2-1 tablespoon of melted chocolate over the pudding. Garnish with raspberries and/or white chocolate shavings and mint. Serve chilled.