



DARK CHOCOLATE ESPRESSO MOUSSE

Indulge in our Dark Chocolate Espresso Mousse! This decadent treat blends rich chocolate with a bold espresso kick, layered with creamy mousse, smooth ganache, fresh strawberries, and a crunchy chocolate-covered cookie. Perfect for any special moment, this dessert promises to elevate your taste experience.

Yield: 1 Mousse



INGREDIENTS

- 2 oz **RICH'S** Chocolate Ganache Base (#24585)
- 6 oz **RICH'S** Rich's® Non-Dairy Whip Topping Base, 12 2-lb Cartons (#02903)
- 2 tsp. Instant Espresso Powder
- 3 oz Truffle base
- 3 oz Dark Chocolate Chips
- 6 oz Heavy Cream
- Strawberries, sliced
- 1 Chocolate covered cookie

DIRECTIONS

- 1 In a medium saucepan, heat the truffle base to just below simmering. Add the espresso powder and allow it to saturate or “bloom”. Add in the chocolate chips and let sit for 1 minute. Blend the truffle base mixture and chocolate together until smooth, cover, and let cool to room temperature
- 2 Whip the topping base and heavy cream together until stiff peaks form
- 3 In a bowl, combine 1/3 of the whipped cream with all of the chocolate mixture and blend
- 4 Cover the mixtures and chill in refrigerator for at least an hour

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In a tall glass, layer the ganache base with spoonfuls of chocolate mixture, the remaining whipped cream and sliced strawberries. Add a chocolate covered cookie for garnish. Serve cool