

# CHOCOLATE MOUSSE

***When working with heavy cream;***

- 1. Clean bowl and beaters to remove any fat residue.***
- 2. Chill bowl and beaters for 5 minutes that will be used to whip the heavy cream.***

## Recipe 1

**(Use if the mousse is going to be prepared in advance of being used. The gelatin helps hold the "fluff")**

1 t unflavored gelatin	$\frac{1}{4}$ C Cocoa Powder, sifted
1T Cold Water	1 C Heavy Cream, chilled
2T Boiling Water	1t Vanilla Extract
$\frac{1}{2}$ C Sugar	

1. In small cup, sprinkle gelatin over cold water and let stand 1 minute to soften. Add boiling water and stir well until blended and gelatin is completely dissolved and mixture is clear.
2. Cool slightly.
3. Stir together sugar and cocoa in medium bowl and add whipping cream (heavy cream) and vanilla. Beat on medium speed of electric mixer scraping bottom of bowl occasionally, until mixture forms stiff peaks. (the mixture should not slide in the bowl when the bowl is tilted.)
4. Pour in the gelatin mixture and beat until well blended.
5. Spoon into serving dishes.
6. Cover and refrigerate about 30 minutes before serving.
7. Garnish with chocolate shavings.

## Recipe 2

$\frac{1}{2}$ C Sugar	$\frac{1}{4}$ C Cocoa Powder
1 C Heavy Cream	1 t Vanilla

1. Stir together sugar and cocoa in medium bowl. Add heavy cream and vanilla.
2. Beat on medium speed with an electric mixer, scraping the bottom of the bowl occasionally, until mixture forms stiff peaks. (the mixture should not slide in bowl when the bowl is tilted). Beat until well blended.
3. Spoon into dessert dishes, cover, and chill for 30 minutes before serving.
4. Garnish.

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Kit Help.\_\_\_\_\_