

SweetGirl CHOCOLATE MOUSSE

1 package Sweet Girl cocoa base
1/3 cup cold water
1 cup heavy cream (8oz)
or soy whip
or vanilla yogurt

Microwave:

1. Place the cocoa base in a medium sized microwave safe bowl. Add 1/3 cup cold water and stir with a whisk until smooth.
2. Microwave on full power for 50 seconds, remove and whisk until smooth and glossy. Let cool about 5 minutes for a thick fluffy mousse.
3. In a separate bowl, whip 1 cup of heavy cream with a hand mixer or whisk until stiff peaks form and hold their shape. When the chocolate mixture is barely warm gently add the whipped cream into the chocolate mixture with a spatula, fold together until combined. Pour into glasses and chill at least 2 hours.

Servings:

Makes four 4 ounce servings
or eight 2 ounce tasting portions

Stovetop:

Place the cocoa base in a small sauce pan. Add 1/3 cup of cold water and cook over low heat stirring constantly until smooth and glossy. Transfer mixture to a glass bowl and let cool until just barely warm, about 5 minutes for a thick, fluffy mousse. In a separate bowl, whip 1 cup of heavy cream with a hand mixer or whisk until stiff peaks form and hold their shape. When the chocolate mixture is barely warm gently add the whipped cream into the chocolate mixture with a spatula, fold together until combined. Pour into glasses and chill at least 2 hours.

Top with Sweet Girl garnish before serving. It's delicious!