
CONNAISSÉUR

Chocolate Mocha Mousse with Maple Cappuccino Brittle, Tasting Style



This luscious dessert melts on your tongue. It looks beautiful served in tasting spoons and works well served with our Maple Cappuccino Brittle for scooping. Serve chilled.

Makes 40 + event style servings (optionally you can put extra mousse in custard cups or a large dish to serve in a traditional style.)

ingredients

CHOCOLATE MOUSSE

1 250ml jar	Chocolate Mocha Sauce
1/4 cup	Unsalted butter
3 whole	Eggs, separated
1/2 cup plus 1 Tbsp	Whipping cream
3 Tbsp	White granulated sugar
3 Tbsp	Icing sugar

MAPLE CAPPUCCINO BRITTLE

1/4 cup	Unsalted butter
1 1/2 cups	Almonds, slivered
1 250ml jar	Maple Cappuccino Sauce

PRESENTATION

1 cup	Whipped cream
1/8 cup	Chocolate shavings

instructions

Chocolate Mousse

1. Place Chocolate Mocha Sauce and butter in the top of a double boiler, set over simmering water. Stir constantly until they melt.
2. Remove from heat and whisk in the egg yolks, one at a time. Whisk until smooth. Let cool but do not allow to harden.
3. In a chilled bowl beat the whipping cream until it forms soft peaks. (Add the icing sugar during the very soft peak period to assure peak development).

4. In a bowl beat the egg whites until they form soft peaks. Continuing to beat, gradually add the granulated sugar and beat until the whites form stiff peaks. Stir one quarter of the egg whites into the chocolate mixture, then fold in the remaining whites and whipped cream.
5. For Tasting Party presentation spoon or pipe the mousse into individual tasting spoons. Chill for 3 - 24 hours before serving. Garnish with small pieces of Maple Cappuccino Brittle, whipped cream and chocolate shavings.

Maple Cappuccino Brittle

1. Prepare a baking sheet with parchment paper or a silpat.
2. In a saucepan or in the microwave, heat the Maple Cappuccino Sauce until it becomes very thin - approximately 1 minute on high heat.
3. Melt the butter in a large sauce pan, on medium high heat. Add the almonds and stir thoroughly until they are evenly coated with butter. Continue to stir until the almonds become golden brown.
4. Pour the Maple Cappuccino Sauce over the almonds. Allow the mixture to come to a boil, and continue boiling for 1 minute or until the sauce reaches the soft ball stage. To test this, spoon or eye drop a drop of sauce into a glass of cold water. If the sauce forms a soft ball it is ready. Remove from heat and spread the nuts on the prepared baking sheet. Refrigerate for at least 1 hour. Take the baking sheet out of the fridge and break the candied almonds into bite size pieces. Place the pieces in a sealed container and refrigerate until ready to use.