
From the kitchen of
SAINT ANSELM
COLLEGE



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Recipe: Holiday Chocolate Mousse

Ingredients:

CHOCOLATE MOUSSE

- 1 qt heavy cream
- 1 cup powdered sugar
- 1 cup cocoa powder

WHIPPED CREAM

- 1 qt heavy cream
- 1 tsp vanilla
- 1 cup powdered sugar

FOR SERVING

- 2 candy canes, crushed
- 1 piping bag
- 8 dessert glasses

Instructions:

CHOCOLATE MOUSSE

1. Sift sugar and cocoa.
2. Add heavy cream and whip on high until soft peaks form and mixture is fluffy.

WHIPPED CREAM

1. Sift sugar.
2. Combine heavy cream and vanilla and mix on low speed until foamy, about 1 minute. Increase mixer to high speed and whip until stiff peaks form, 1 to 3 minutes.

FOR SERVING

1. Place candy canes in a ziplock bag and crush into very small bits for garnish.
2. Add mousse to piping bag. Pipe mousse into glasses to $\frac{3}{4}$ full.
3. Pipe whipped cream to top of glass, forming a swirl at the very top.
4. Sprinkle the crushed candy cane bits on top to garnish. Makes 6-8 cups. Enjoy!