

MAKE SOME MOUSSE



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Here is a recipe for chocolate mousse to satiate your sweet tooth. It makes for four servings. Ingredients 145 gm semi-sweet chocolate, coarsely chopped 1Here is a recipe for chocolate mousse to satiate your sweet tooth. It makes for four servings. Ingredients 145 gm semi-sweet chocolate, coarsely chopped 1 cup very cold, heavy cream 3 large egg whites, at room temperature Sweetened whipped cream (optional) Shrewsbury cookies – enough to cover the pan Black coffee at room

temperature, regular strength. Chocolate shavings, chocolate chips or strawberries for garnish Method Take a flat dish or individual cups, place Shrewsbury cookies at the bottom. If using individual cups, break them. Now, gently pour the black coffee to cover these cookies. Place chocolate and 1/4 cup of the heavy cream in a double boiler and melt the chocolate. Stir occasionally till combined with the cream. Take it off the boiler and let it cool. [Next »](#)



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