



Velvety Chocolate Mousse Layered Dessert

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

Chocolate Mousse

2 cups regular whipping cream preferably, or heavy cream

1 ½ cups dark chocolate chips/wafers or chopped bar of dark chocolate (60-70% cacao)

1 tablespoon O&V **Melipone Vanilla**

Confectioners' Sugar (optional and to taste)

Other Layers

1 box O&V **Cantuccini**

Brewed coffee

¼ cup whipping cream or heavy cream

Chocolate curls or shavings for garnish

8 glasses or cups (4 oz each)

Preparation

Prepare the mousse by placing the chopped chocolate (or chips or wafers) in a heat-safe bowl.

Warm 1 cup of the cream in a saucepan until little bubbles start to form around the edges. Pour it over the chopped chocolate and stir until all the chocolate is melted and smooth. If needed, heat in a microwave in 20-second increments, stirring in between till completely smooth and glossy.

Whisk the remaining 1 cup of cream mixed with the Melipone Vanilla into the chocolate mixture and combine. Taste, if the mixture needs more sweetness, add confectioner's sugar 1 teaspoon at a time to taste. Cover and refrigerate until well chilled (2-3 hours, but overnight works best)

Remove from the refrigerator and whisk with an electric hand mixer until stiff peaks form (be careful not to overwhip and create a grainy consistency)

Make one cup of strong coffee and let it cool to room temperature. Dip the cantuccini in the coffee and place at the bottom of each serving cup (you will use about half the box)

Pipe or spoon the mousse over the soaked cantuccini. Cover lightly with plastic wrap and refrigerate until you are ready to serve.

Whip the remaining ¼ cup of whipped cream. Serve the mousse with a dollop of whipped cream, some shaved chocolate and piece of cantuccini

Serves 8

Active time 15 minutes Total Time: 3 hours, 15 minutes includes minimum chilling time

Notes

* There is really nothing that compares to the flavor and aroma of the **Melipone Vanilla**, but you can choose another high-quality vanilla. The [Cantuccini](#) are like small biscotti but so much more delicious! Feel free to substitute with a piece of cake too.

All the highlighted products are available at [Oil & Vinegar stores](#)

Categories: Dessert, Sweet, Velvety Chocolate Mousse, Melipone Vanilla, Make Ahead Dessert, Valentine's Dessert, Cantuccini, Coffee, Layered Dessert, Valentine's Day, Special Occasion Dessert