



Mousse Cups Trio

Serves 1

Ingredients

- 1.5 oz dark chocolate (auto-linked (score 0.92))
- 0.25 tsp espresso powder
- 0.5 tbsp hazelnut
- 2 cup heavy cream (auto-linked (score 1.00))
- 1.5 oz milk chocolate
- 1 tbsp powdered sugar (auto-linked (score 1.00))
- 2 each strawberry
- 1.5 oz white chocolate

Instructions

1. Melt dark chocolate, milk chocolate, and white chocolate into separate bowls.
2. Whip heavy cream with powdered sugar until soft peaks form.
3. Divide whipped cream equally into three bowls.
4. Fold espresso powder into the dark chocolate cream.
5. Fold hazelnut into the milk chocolate cream.
6. Layer the three mousse mixtures into serving cups.
7. Chill for at least 2 hours.
8. Garnish with fresh strawberries before serving.