



rivulet[®]
artisan pecan liqueur



Rivulet[®] Mini Chocolate Mousse Desserts

- 1 cup dark chocolate chips
 - 1 cup heavy cream
 - 4 eggs, separated
 - 1 teaspoon vanilla extract
 - 1 tablespoon brewed coffee
 - 1 tablespoon Rivulet Liqueur
 - Sweetened whipped cream
1. Place chocolate chips, cream, coffee vanilla and Rivulet Liqueur in 2 quart saucepan.
 2. Heat gently until the chocolate is melted, stirring constantly.
 3. Remove from heat.
 4. Add the egg yolks one at a time, whisking well so they don't scramble.
 5. Whip the egg whites until just stiff.
 6. Mix one heaped tablespoon of the egg whites into the chocolate mixture and then carefully fold in the rest of the whites.
 7. Spoon alternately Chocolate Mousse and sweetened whipped cream in mini dessert glasses, ending with whipped cream. Sprinkle with grated chocolate if desired.
- Yields 8 servings

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