

Easy Whipped Chocolate Mousse



Total time: 1 hour, plus time to cool

Yield: 6 servings

Ingredients:

- 2 cups whipping cream
- 4 oz Dark Chocolate (70% cacao)
- 1/4 cup powdered sugar

Method:

1. Heat 1/2 cup whipping cream to almost boiling, either in the microwave or on the stovetop. Create a ganache by pouring heated cream over chocolate and let sit for 3-4 minutes. Once time has elapsed, gently stir chocolate until chocolate is completely melted, cream is combined and chocolate is smooth. Set aside to cool.
2. Place 1 1/2 cups cold whipping cream in a large bowl. Add powdered sugar and mix on medium-low speed until soft peaks start to form. Turn mixer to low and continue to beat until stiff peaks form.
3. Remove one cup of prepared whipped cream to another small bowl to reserve as garnish. Refrigerate.
4. Take one cup of prepared whipped cream and fold into chocolate ganache. Once cream is fully incorporated into ganache, add ganache to remaining whipped cream in large bowl and gently fold until completely incorporated and smooth. Cover and refrigerate for 1 hour (or more) until ready to serve.
5. To serve, place prepared chocolate mousse in bottom of serving dish, top with a healthy teaspoon of whipped cream.