



## CHOCOLATE MOUSSE CREAM PUFF

A cream puff filled with mousse made from Double Rich Chocolate Bettercreme and chocolate Bavarian cream filling.

**Yield:** 1 Cream Puff

## INGREDIENTS

- 2 oz **RICH'S** Bettercreme® Double Rich Chocolate Icing, 9-Lb Pail (#62732)
- 1 oz **RICH'S** ALLEN® PIE FILLING CHOCOLATE CREME NATURALLY & ARTIFICIALLY FLAVORED (#03192)
- 3 oz **RICH'S** SHELL CREAM PUFF (#08467)

## DIRECTIONS

- 1 Mix chocolate Bettercreme and chocolate Bavarian cream together to make a chocolate mousse.
- 2 Using a pastry bag with a large star tip, add mousse to bag.
- 3 Cut ¼ of the top of the cream puff off.
- 4 Pipe mousse into the cream puff coming up out of the top of the shell.
- 5 Place cut piece of shell on top, leaving some of the mousse showing.
- 6 Garnish with powder sugar.

