ESPRESSO CHOCOLATE MOUSSE SHOOTER

Simple, light and creamy Espresso Chocolate Mousse Shooters are made with only a few ingredients and Rich's Culinary Solutions Premium Custard Base Liquid for extra ease and deliciousness!



Yield: ~8 shooters

INGREDIENTS

1/2 C	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
2 tsp.	Instant Espresso Powder
1 C	Semi-sweet chocolate chips
	Flaky Sea Salt
	Chocolate Curls, to garnish

DIRECTIONS

1. Boil Premium Custard Base Liquid and instant espresso powder in a saucepan on high heat while stirring. Simmer for 1-2 minutes.
2. Remove from heat. Drop in chocolate, and mix until the chocolate is melted. Stir in the sea salt.
3. Divide the mousse between 6-8 serving shooters. Refrigerate 2 hours, until set.
4. Garnish with chocolate curls, serve.

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