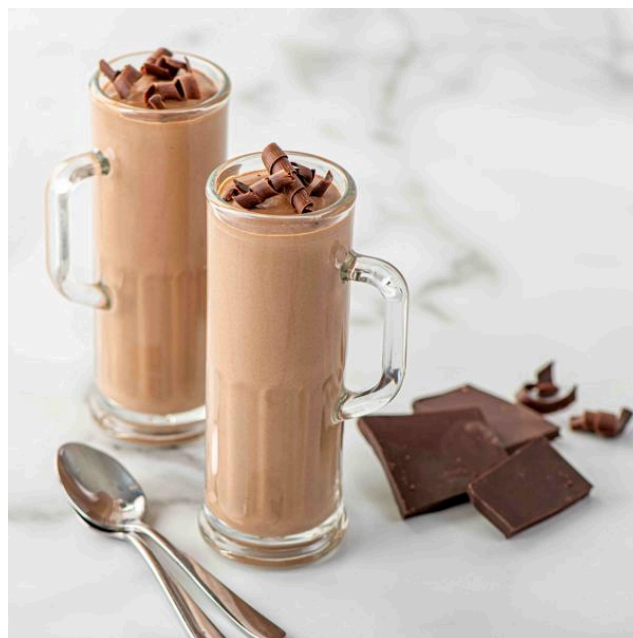




ESPRESSO CHOCOLATE MOUSSE SHOOTER

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.