



ESPRESSO CHOCOLATE MOUSSE SHOOTER

Spoon into indulgence with rich, velvety Chocolate Mousse Shooters that are as easy to make as they are to savor. Start by bringing Premium Custard Base Liquid and a touch of instant espresso powder to a gentle boil in a saucepan, whisking until smooth and fragrant. Let it simmer for just a minute or two, then pull it from the heat and stir in chocolate chips until they melt. Add a pinch of sea salt to deepen the flavor, then divide the mousse into petite shooter glasses. Chill for at least two hours until the texture is perfectly set. Just before serving, crown each with espresso beans for a final flourish that's as pretty as it is decadent.

Yield: 6-8 Shooters

INGREDIENTS

Flaky Sea Salt

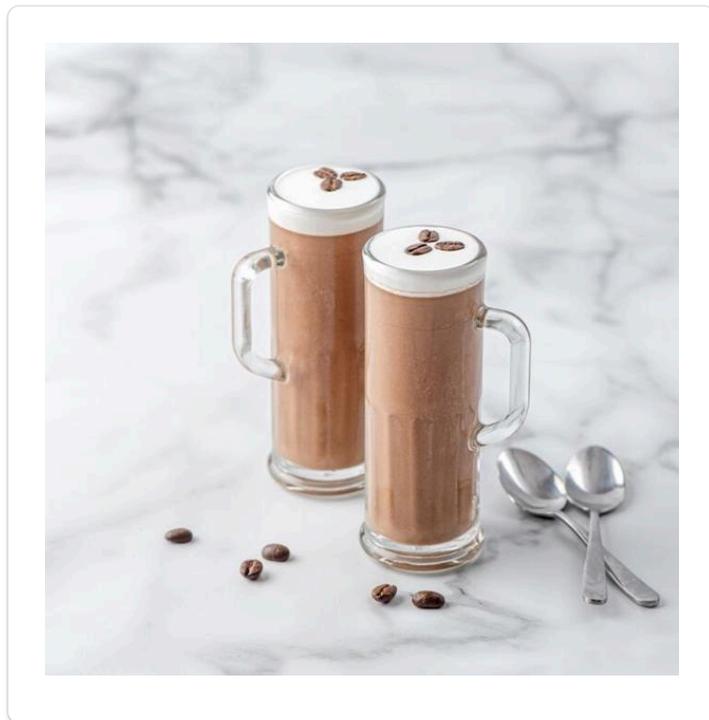
Espresso beans, for garnish

2 tsp. Instant Espresso Powder

1/2 C **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)

1 C Semi-sweet chocolate chips

RICH'S On Top Soft Whip Pourable Topping Naturally Flavored Sweet Cream, 12 1.19-Lb Cartons (#09229)



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 On Top Soft Whip Pourable toppings and 3 espresso beans