

A Sweet Surprise

(Prepare a day in advance)



Chocolate Mousse

Ingredients

1 cup whipping cream

4.5 oz. high-quality dark chocolate, roughly chopped, divided

1/4 tsp. pure vanilla extract

1/4 tsp. coffee extract

Whipped cream (recipe follows)

Directions

Pour cream into a saucepan and heat over medium-high until bubbles begin to form around the edges. Add chocolate (reserving 1 tablespoon for garnish) and whisk until mixture is smooth. Stir in vanilla and coffee extract. Transfer liquid chocolate to a glass bowl. Let cool to room temperature, then refrigerate for several hours or overnight.

Whipped Cream

Ingredients

1 cup very cold heavy whipping cream

1 tsp. pure vanilla extract

1 Tbsp. powdered sugar

Fresh strawberries, stems removed

Cookie straws

Fresh mint

Directions

Place mixing bowl and beaters of an electric mixer into the freezer for 20 minutes. When time is up, remove from freezer and pour cold heavy whipping cream into the chilled bowl. Beat until soft peaks form, being careful not to overbeat. Add vanilla extract and powdered sugar. Mix well by beating briefly until the vanilla and sugar are incorporated, and peaks are formed. Do not overbeat. Cover and place in refrigerator until ready to use.

To assemble, place a few strawberries into dessert cups, followed by a small amount of mousse and whipped cream. Repeat this process, ending with a generous amount of whipped cream.

Garnish with reserved chocolate, cookie straws and fresh mint. Serve immediately.