

A close-up photograph of a chocolate cup filled with a light-colored mousse. The cup is decorated with colorful stripes. A chocolate shavings garnish is on top. The cup sits on a white plate with some fruit and chocolate shavings. In the background, a blurred coffee cup is visible.

Almond Chocolate Mousse

INGREDIENTS:

1 $\frac{3}{4}$ C of heavy cream

7 tsp of sugar

8 oz of chopped semisweet chocolate

$\frac{3}{4}$ tsp of almond extract

DIRECTIONS:

Scald $\frac{1}{2}$ cup of the heavy cream with the sugar, stirring to dissolve the sugar.

In a large bowl, pour the hot sweetened cream over the chopped chocolate and stir until the chocolate is melted and smooth.

Allow the mixture to cool. Whip the remaining heavy cream with the almond extract just until stiff.

Fold the whipped cream into the chocolate mixture then serve and enjoy!

Recipe and photo provided by
Omni Interlocken Resort and Spa