

Soft Sighs of Chocolate

BY CHEF JANETH

INGREDIENTS

- 2 butter spoons
- 100 grams of semi sweet chocolate
- ½ cup heavy cream
- ⅛ cup of instant coffee (cold)
- 1 egg white
- 50 grams of mascarpone
- 10 Caramel deLites cookies
- 1 pinch of salt
- 2 tablespoons granulated sugar
- 2 tablespoons powdered sugar

PREPARATION

1. Have the pastry bag with the nozzle ready.
2. Crush 6 of the 10 cookies until pulverized.
3. Melt the chocolate with the butter in a bain marie reserve until it is at room temperature.
4. Beat the heavy cream until smooth, add the coffee and the essence and mix manually with a few rods (reserve).
5. Cream the mascarpone and add to the heavy cream mixture.
6. Beat until stiff the egg white with the pinch of salt and the two tablespoons of sugar.
7. Mix the white cream in two times with the chocolate and finally add the whipped egg whites until stiff.
8. Place the mousse in the pastry bag and proceed to fill the cup, first placing a layer of cookies and a layer of mousse until the entire cup is filled, garnish with a cookie and a strawberry or raspberry.

MAKES 4 SERVINGS
PREPARATION TIME : 50 MINUTES

