Irish coffee chocolate mousse

This chocolate mousse dessert is just delicious! Learn how to make an Irish coffee chocolate mousse with this recipe.

Boodschappenlijstje

Wilton Decorating Tip Open Star #1M

02-0-0151
€1.88

Other materials:

- 550 ml whipping cream
- 3 egg whites
- 3 tablespoons whiskey
- 3 tablespoons strong coffee
- Crumbled cookies
- Nougat cubes
- Bag of instant espresso
- Wine glasses

Put 250 gram dark chocolate melts in a bowl and melt them au bain-marie. When it's melted, take the bowl from the pan and stir the coffee and whiskey through the chocolate. If you want an alcohol-free chocolate mousse, leave the whiskey out. Let the chocolate cool down a bit.

Beat 300 ml whipping cream almost stiff with 3 tablespoons of FunCakes Icing Sugar. Beat three egg whites stiff in a fat-free bowl with a fat-free whisk.

Fold the beaten egg white carefully through the cooled down chocolate, try not to lose air. Then fold the whipped cream carefully through. Put the chocolate mousse in a decorating bag with decorating tip 2A.

Put the cookies in a wine glass. Pipe the chocolate mousse in the glass, leaf 1½ cm under the rim. Put this in the fridge for two hours.

Beat 250 ml whipping cream stiff with 2 tablespoons FunCakes Icing Sugar and 2 tablespoons FunCakes mix for Enchanted Cream. Put this in a decorating bag with decorating tip 1M. Pipe royal dots on the chocolate mousse. Decorate with nougat cubes and espresso powder. Put in the fridge until serving.