

CHOCOLATE- RASPBERRY MOUSSE



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
332682	Fresh Raspberries	3½ cups
457341	Heavy Cream	1½ cups
770441	Cream Cheese, softened	12 oz.
314668	Powdered Sugar	2¼ cups
Market Item	Chocolate Shell Cup	1 package

Topping

Reorder No.	Description	Amount
457341	Heavy Cream	¾ cup
671622	Granulated Sugar	2 Tbsp.
332682	Fresh Raspberries	15-20
562793	Mint Leaves	1 each
203092	Chocolate Syrup	To taste

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Pulse raspberries in a food processor until puréed. Gently push purée through a fine mesh strainer into a bowl to remove seeds. Set aside. In a medium mixing bowl, whip heavy cream until soft peaks form. Add in ¼ cup powdered sugar and whip until stiff peaks form. In a separate mixing bowl, blend cream cheese and 2 cups powdered sugar until combined. Slowly blend in strained raspberry purée and mix until well combined. Fold in ½ of the whipped cream mixture, slowly adding more until fully combined. Transfer mixture to piping bag and fill chocolate cups with raspberry mousse.

In a medium mixing bowl using an electric hand mixer whip heavy cream until soft peaks form, add in sugar and whip until stiff peaks form. Transfer to a piping bag fitted with a large star tip, then pipe cream over mousse. Add 1-2 raspberries to each then garnish with mint leaves and drizzle with chocolate to taste. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*