



Chocolate-Hazelnut-Espresso Mousse

Recipe courtesy Michael Symon



Total Time: 2 hr 10 min

Prep: 10 min | Inactive Prep: 2 hr 0 min | Cook: --

Level: Easy

Yield: 2 cups

INGREDIENTS

1 cup heavy cream

1/4 teaspoon instant espresso

1/2 cup chocolate-hazelnut spread, such as Nutella

1/4 cup toasted hazelnuts

1 cup whipped cream

Sliced bananas, optional

DIRECTIONS

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Combine the heavy cream and espresso granules in a small mixing bowl. Stir until dissolved, about 5 minutes.

Add the espresso mixture to the bowl of a standing mixer, along with the chocolate-hazelnut spread. Mix with the whisk attachment on medium for 1 minute. Scrape the sides and bottom of the bowl, and continue beating until very soft peaks form, about 1 minute. Transfer to a serving bowl and refrigerate for 2 hours.

Garnish with the toasted hazelnuts and whipped cream and serve.

Cook's Note: I also often garnish this with some sliced bananas for my nephews.

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