

GUASTELLO'S VILLAGE MARKET

Nutella Mousse Cups

Serves 3 - 4

Ingredients

½ cup cream cheese or mascarpone cheese, softened
⅓ cup Nutella
½ tablespoon vanilla extract
⅔ cup heavy cream (or whipping cream)
1 tablespoon granulated sugar
1 tablespoon cocoa powder, unsweetened

Instructions:

In a large mixing bowl, use a hand mixer and beat the cream cheese (or mascarpone) until light and fluffy.

Add Nutella and vanilla extract and continue to beat until everything is smooth and fully blended together.

In a separate smaller mixing bowl, whip the cream using your hand mixer set on low-medium speed until you form soft peaks. Add the sugar and cocoa powder and set the mixer to high and continue to whip until you reach stiff peaks.

Gently fold the whipping cream mixture into the Nutella/cream cheese mixture until fully combined with no streaks visible.

Transfer the mousse into individual sized serving cups. You can pipe them to make the transfer easier. At this stage, the mousse will be very soft. Refrigerate for at least 2 hours to let the mousse set. If you have time, leave it overnight.

Serve as is or top off the mousse with your favorite toppings such as whipped cream and shaved chocolate.

Credit: aheadofthyme.com