

## Chocolate Mousse Shots with Raspberry Ripple Cream

*Recipe created by Naomi Crisante*

**Makes** 12 shot-size desserts  
**Preparation time** 15 minutes (plus 1 hour refrigeration)  
**Cooking time** 5 minutes

1 cup dark choc chips  
1 egg  
1 teaspoon vanilla extract  
2 x 300ml cartons Pura Double Thick Cream  
1 tablespoon caster sugar  
1 cup frozen raspberries, thawed

Combine choc chips, egg and vanilla extract together in a food processor. Heat 300ml cream in a saucepan until simmering but do not boil. With the food processor running, add the hot cream in a steady stream down the chute, blending until the chocolate has melted (stop and scrape down the sides if necessary). The mixture will be runny at this stage. Carefully pour the chocolate mixture into 12 x 60ml shot glasses, cover with plastic wrap and refrigerate for 1 hour or until set. Stir the caster sugar into the raspberries and stand 10 minutes. Whip the remaining cream until soft peaks form and lightly stir in half the raspberries to form a ripple effect. Spoon Raspberry Ripple Cream over Chocolate Mousse Shots. Refrigerate until chilled. Drizzle with remaining crushed raspberries prior to serving.

**Note:** This mixture will make 12 shot-size desserts or 6-8 if larger serving glasses are used.

*Pura Double Thick Cream is a rich, delectable cream with a high butterfat content (45-60%) which gives it a smooth, velvety texture. Sometimes referred to as rich or heavy cream, this cream is best used when you are after full, creamy flavor and body in your cooking or as a decadent dollop on desserts.*

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