



DUTCH BROS COFFEE CHOCOLATE MOUSSE



DIRECTIONS

- Pour heavy whipping cream into a mixing bowl. Beat until cream begins to thicken. Add vanilla and continue mixing. Once soft peaks begin to form, sift in powdered sugar. Beat until cream thickens to desired consistency. Chill.
- In a double boiler melt chocolate, then add Dutch Bros Coffee and butter. Watch closely as they melt. Stir occasionally. Once smooth, remove from heat and let cool.
- In a medium or large bowl, add ice and water until 1/3 of the way filled and set aside.
- In a small saucepan, add egg yolks, sugar and water. Whisk over low/medium heat until mixture reaches 160 degrees.
- Remove pan from the burner. Using a spatula, add melted chocolate and whisk together.
- Set pan into ice bath and whisk until cooled. Once the chocolate mixture is cool to the touch, remove pan from ice bath and gently fold in 1 3/4 cups whipped cream.
- Add Dutch Bros Coffee Chocolate Mousse to a piping bag and pipe into dessert cups or use as filling in Dutch Bros Coffee Chocolate Cupcakes.

INGREDIENTS



1 PINT HEAVY WHIPPING CREAM

1/2 TSP VANILLA EXTRACT

1/3 CUP + 1 TEASPOON POWDERED SUGAR

7 OUNCES SEMISWEET CHOCOLATE, ROUGHLY CHOPPED

1 OUNCE SWEET CHOCOLATE, ROUGHLY CHOPPED

1/4 CUP BREWED DUTCH BROS COFFEE

1/4 CUP WATER

2 TBSP BUTTER

2 1/4 CUPS WHITE SUGAR

3 EGG YOLKS

2 TSBP SUGAR