

Choco Fever Dream

Espresso Chocolate Mousse – Easy & Luxurious

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Mousse Base

- [ ] 200 g dark chocolate (70% cacao), chopped
- [ ] 2 large egg yolks
- [ ] 1/4 cup granulated sugar
- [ ] 1/3 cup strong espresso, cooled
- [ ] 1 tsp vanilla extract

Whipped Cream

- [ ] 1 cup heavy cream, chilled
- [ ] 2 tbsp powdered sugar

Instructions

1. Melt the chocolate over a simmering pot of water, stirring gently until smooth.
2. In a separate bowl, whisk egg yolks with granulated sugar until pale, then slowly blend in the warm chocolate, creating a glossy custard.
3. Stir the cooled espresso and vanilla into the chocolate-egg mixture, letting the coffee aroma rise.
4. Whip the chilled heavy cream with powdered sugar to soft peaks, then fold it into the chocolate-espresso base in three gentle motions.
5. Spoon the mousse into chilled glasses, smooth the tops, and refrigerate for at least two hours before serving.

Nutrition per serving

310 kcal	5 g	25 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not let the chocolate overheat; a soft simmer is enough.
- Use fresh espresso for the brightest coffee flavor.
- If the mousse seems too dense, add a splash of cold milk and fold gently.