

# MOUSSE RECIPE

# List of Mousse

- **Mango Mousse Recipe**
- **Butterscotch Marshmallow Mousse**
- **Eggless Saffron Yogurt Mousse Recipe with Cardamom & Nuts**
- **Thandai Mousse Recipe**
- **Chocolate Mousse**
- **Avocado Chocolate Mousse**
- **Peach Mousse Recipe**
- **Eggless Pan mousse**
- **Coffee mousse pots**
- **Chikoo Mousse**
- **Strawberry Mousse**
- **COCONUT MOUSSE**
- **Apricot mousse**
- **Nutella Mousse**
- **Butterscotch Mousse**
- **Blueberry Mousse**
- **Easy raspberry Mousse**
- **Pumpkin Mousse**
- **Passion Fruit Mousse**
- **Dark Chocolate Peppermint Mousse**

# Mango Mousse Recipe

## Ingredients

- 2 medium size mangoes, chopped
- 1 tablespoon sugar or honey - add as required
- ½ cup 25% to 35% low fat cream or whipping cream
- a few chopped dry fruits for garnishing or any fruit preserve or grated chocolate (optional)

## Instructions

- In a blender, add the chopped mangoes. At this step, you can also add sugar or honey.
- blend till smooth.
- Take cream in a bowl. You can use a electric beater or whip manually with a wired whisk. I have used an electric beater.
- Beat till cream is soft and fluffy. Ensure you don't over whip or over beat the cream. • Add the mango puree to the beaten cream.
- mix well.
- Serve mango mousse in glasses. Cover and chill the mousse in the refrigerator for some 20-30 minutes or more.

# Butterscotch Marshmallow Mousse

## Ingredients

- 3/4 cup Milk
- 4 cups Marshmallows, mini
- 1 cup Butterscotch Chips
- 3/4 cup Double Cream
- 1 teaspoon Vanilla Extract

## How to make Butterscotch Marshmallow Mousse Recipe

1. To begin making the Butterscotch Marshmallow Mousse Recipe, combine milk, marshmallows, and butterscotch chips in a medium saucepan over low heat, stirring constantly, until marshmallows and butterscotch are melted then add vanilla.
2. Pour into medium bowl and set bowl over a large bowl of ice water. Let it stand over water, whisking often, until mixture is cool and thickened, 10-15 minutes. This is an important step, don't try to leave it out. It is easy to do and helps give this dessert the fluffy texture.
3. In a separate bowl, beat cream until cream until you get stiff peaks.
4. Fold the butterscotch mixture into the whipped cream. Spoon the Butterscotch Mousse into dessert cups and refrigerate for about 2 hours or up to 2 days.

5. Serve the Butterscotch Marshmallow Mousse as a dessert for parties with friends and family

6. Serve this Butterscotch Marshmallow Mousse

## **Eggless Saffron Yogurt Mousse Recipe with Cardamom & Nuts**

### **Ingredients for the Dry fruit base**

- 10 Badam (Almond)
- 10 Pistachios
- 1 tablespoon Sugar
- 1 tablespoon Butter
- 1/2 teaspoon Cardamom Powder (Elaichi) ,

For the mousse

- 2 cups Curd (Dahi / Yogurt)
- 1 tablespoon Milk
- Saffron strands, a few
- 3 tablespoons Honey
- 1 teaspoon Rose water
- 1 teaspoon Gelatine
- 3 teaspoons Water

### **For the saffron cardamom glaze**

- 2 tablespoons Sugar,
- 3 tablespoons Water
- Saffron strands, a few
- 1 teaspoon Cardamom Powder (Elaichi)
- 1/2 teaspoon Corn flour
- 1 tablespoon Water

### **How to make Eggless Saffron Yogurt Mousse Recipe with Cardamom & Nuts**

1. To begin making the Eggless Saffron Yogurt Mousse Recipe with Dry Fruits we need hung yogurt. For this place the yogurt in a muslin cloth strainer and allow the excess water to be drained out. Allow it to hang overnight or a minimum 8 hours will help. To make the dry fruit base 1. In a mortar and pestle, coarsely crush the nuts, transfer into a mixing bowl.

2. Into this bowl with the dry fruits, add the sugar, butter and cardamom powder, mix well. 3. Now, in the dessert shot glasses, put a tablespoon each of the dry fruit mix and press down firmly and set aside.

#### **To make the Mousse**

1. In a small mixing bowl, bloom the gelatin by combining the gelatin and water. Wait for the gelatin granules to fully swell up.
2. Microwave for 30 seconds, ensuring all the granules have melted, strain and set aside.
3. In a small mixing bowl, add the saffron strands and pour hot milk over it, set aside.
4. In a mixing bowl, combine the thick hung yogurt along with the honey, rosewater and the saffron strands with its milk.
5. Mix well. Now add the strained gelatin mixture and mix vigorously.
6. Neatly spoon this yogurt mousse over the dry fruit layer in the dessert shot glass. Place in the refrigerator and allow it to set.

#### **To make the saffron cardamom glaze**

1. In a saucepan, heat the sugar and water and bring to a boil.
2. Now reduce the flame, add the saffron strands along with the cardamom powder and mix.
3. Make a slurry of the corn flour and water, mix well and add it into the saucepan.
4. Continue to cook until the glaze thickens. Turn off the flame. Mix vigorously to bring it down to room temperature, then spoon over the set mousse and let it set in the refrigerator for at least 3 to 4 hours or until chilled completely.
5. The Eggless Saffron Yogurt Mousse will stay in the refrigerator for 4 to 5 days and hence you can make it in advance before a upcoming party at home.
6. Serve Eggless Saffron Yogurt Mousse Recipe

## **Thandai Mousse Recipe**

#### **Ingredients**

- 2 tablespoons Thandai Masala
- 2 teaspoon Agar agar , (china grass)
- 1 cup Milk , room temperature
- 2 tablespoon Sugar , to taste
- 1 cup Heavy whipping cream
- Lemon juice , from half a lemon

#### **Ingredients for the garnish:**

- 1 tablespoon Pistachios, chopped

How to make Thandai Mousse Recipe

1. To prepare Thandai Mousse, cut china grass sheet into small pieces and blend in the mixer to get a coarse powder. Transfer to a bowl and keep aside.

2. For whipping the cream, transfer the cream to a large bowl. Using an electric hand blender at medium speed whip the cream till soft peaks are formed. Keep the bowl of whipped cream in the fridge while you prepare the thandai flavoured mixture.
3. In a small pan add milk, china grass and 1/2 cup of water. Heat pan over medium heat while stirring continuously the ingredients in the pan. Bring the mixture to the boil once, reduce the flame to low. Once pieces of china grass start dissolving in the liquid, add sugar. Stir to evenly combine.
4. Now add the thandai masala, stir the mixture with a spoon continuously. Bring the mixture to boil once and then let it simmer over medium heat for few minutes or till it start thickening.
5. Once liquid start thickening, turn off the heat. Arrange a metal strainer over a large bowl. Strain the hot mixture into the bowl. You will notice all the undissolved pieces of china grass remain in the sieve.
6. Transfer the strained mixture into a steel bowl and place the bowl in a deep vessel filled with ice cubes for 8 to 10 minutes or until the mixture cools down. Whisk the mixture vigorously and continuously till it is in ice-cube vessel to avoid any lump formation. Add the beaten whipped cream and fold gently. Add the lemon juice and fold gently.
7. Now gently fold in the whipped cream into the thandai flavoured mixture. Once the whipped cream and the liquid is evenly combined, add the lemon juice. Stir gently once to combine the lemon juice.
8. Transfer equal portions of mousse into the serving bowls. Refrigerate the mousse for about 6 hours or overnight to have it set perfectly.
9. Garnish Thandai Mousse with chopped pistachio before serving.
10. Serve Thandai Mousse as a dessert

## Chocolate Mousse

### Ingredients

- 1/4 cup water
- 3 tablespoons (35 grams/1.2 ounces) granulated sugar
- 200 grams/7 ounces dark chocolate, coarsely chopped
- 1/2 tablespoon dark rum, brandy, or liquor of your choice (optional)
- 1 cup heavy cream
- 1 teaspoon instant coffee powder (optional)

### Instructions

1. Place chocolate in a large bowl.
2. In a medium saucepan, boil water and sugar over medium heat. Once sugar has melted, pour the hot syrup over the chocolate. Let stand for 30 seconds, then mix until chocolate has melted and the batter is smooth. If the chocolate hasn't fully melted, microwave the mixture for 15-20 seconds. Stir in liquor of choice. If mixture is warm, leave on the counter until it reaches room temperature.
3. In a mixer bowl, beat heavy cream and instant coffee until soft peaks form. Gently fold half of the whipped cream into the chocolate mixture until combined, then the remaining whipped cream until combined and smooth. Divide into serving cups.
4. Chill the mousse until it's set. It will become quite firm after long refrigeration, so take it out of the fridge 15- 20 minutes before serving.
5. Store mousse in the fridge, covered with plastic wrap, for up to 3 days.

# Avocado Chocolate Mousse

## Ingredients

- flesh of 2 ripe avocados (240g)
- 1/4 cup regular cocoa powder
- 1/4 cup dutch cocoa OR melted chocolate chips
- 3-4 tbsp milk of choice
- 1/2 tsp pure vanilla extract
- 1/8 tsp salt
- sweetener of choice to taste (I like 1/4 cup pure maple syrup)

## Instructions

- **\*\*You have two options for this recipe:**

The version with the chocolate chips will be richer; the version with the Dutch cocoa (important to use Dutch) will be lower in fat and sugar.

Combine all ingredients in a blender or food processor until completely smooth.

I used 3 tbsp almond milk, but if you're not using a liquid sweetener then you might want to add a little extra for a smoother consistency.

# Peach Mousse Recipe

## Ingredients

- 1 package (3 ounces) peach or orange gelatin
- 1 cup boiling water
- 3 medium ripe peaches, sliced
- 2 tablespoons honey
- 1/4 teaspoon almond extract
- 1/2 cup heavy whipping cream, whipped or 1 cup whipped topping
- Fresh mint and additional peach slices, optional

## Directions

- In a large bowl, dissolve gelatin in water. In a blender, combine peaches, honey and extract; cover and process until smooth. Stir into gelatin mixture. Cover and refrigerate until syrupy, about 1-1/2 hours.
- In a large bowl, beat peach mixture on high speed for about 5 minutes or until doubled in volume. Fold in whipped cream. Spoon into dessert dishes. Refrigerate until firm, about 1 hour. Garnish with mint and additional peaches if desired.

# Eggless Pan mousse

## Ingredients

1. 2 tsp veg gelatin
2. 1/2 pack non-dairy cream
3. 1/4 tsp green colour
4. 1/4 tsp pan essence
5. as required Flavoured sauf (for decoration)
6. 3 tbsp melted white chocolate

## Steps

1. Take a bowl add 4 tsp lukewarm water than add gelatin mix it and keep aside take another bowl add non-dairy cream whipped it till it gets stiff peaks
2. Take whipped cream than add all other ingredients (gelatine, essence, colour, white chocolate mixes it well with hand blender decorate with flavoured sauf

# Coffee mousse pots

## Ingredients

- CRUMBLE-
- ¼ cup (57g) butter, cold and cubed
- ⅓ cup (40g) crushed walnuts
- ⅓ cup (30g) oats
- ½ cup (60g) flour ( all-purpose/ whole-wheat)
- 4 tablespoons (84g) honey
- MOUSSE-
- 250 ml whipping cream, whipped to stiff peaks
- 250 g dark chocolate, roughly chopped (I use Regal chocolate)
- ½ cup ( 120mL) water
- 2 tbsp (10g) coffee powder

## Instructions

1. Pre-heat the oven to 180C.
2. In a large bowl, use your fingers to combine all the crumble ingredients. Mix until the mixture has a sandy texture.
3. Spread the mixture on a baking tray lined with parchment paper. Bake at 180C for 10-15 minutes until it is golden brown. Let is cool.
4. To make the mousse, melt the dark chocolate
5. Bring the water to a boil. Pour it over the coffee powder. Pour the coffee into the chocolate. Mix well. Let it cool.
6. Once cooled completely, use a spatula to gently fold the chocolate + coffee mixture into the whipped cream. Refrigerate for 15 minutes.
7. In jars/ glasses, spread a layer of the crumble. Using a piping bag to pipe the mousse on the crumble layer all the way to the top.
8. Refrigerate for another 15-20 minutes before serving.

## Chikoo Mousse

8 oz chikoo fruit (about 2 cups) fresh, frozen, or canned. (or fresh berries, peaches, or mangoes)

1 cup heavy cream, whipped till quite stiff Purée the chikoo fruit until it's as smooth as you can make it.

I added a few tablespoons of milk to make this easier.

Combine the pastry cream and chikoo purée in a large bowl. Stir gently! Fold in the whipped cream. And that's about it!

## Strawberry Mousse

### Ingredients

- 12 1/2 ounces strawberries (3/4 pound)
- 1/2 cup granulated sugar
- 1 cup whole or whipping cream (cold)
- extra strawberries for topping

### Instructions

1. Clean and slice the strawberries, In a blender or food processor add the sliced strawberries and the sugar and puree. Remove 1/2 a cup of puree and set aside.
2. In a cold bowl add the cream and beat until stiff peaks form. Then fold in the remaining puree (not the 1/2 cup) gently.
3. Divide the 1/2 cup of puree between the 4 small/medium\*\* glasses and top with the strawberry mousse. Refrigerate for approximately 1 hour or even over night if desired. Top with fresh sliced strawberries and serve. Enjoy.
4. \*\* for size purposes, the glasses I used hold 1 cup of water.

### Notes

For anyone wanting to use this as a filling (eg pie or cake), this might help, whip the cream until soft peaks form, then in a small pot add 1 tablespoon of water and sprinkle the teaspoon of gelatine on top, let stand one minute, then place the pot on low heat and heat just until the gelatine has dissolved whisk until smooth, do not boil, then immediately remove from heat.

Pour the gelatine (slightly cooled but not thickened if it does thicken too much then warm it up again) into the cream and continue to whip until firm peaks form, then continue with the recipe.

## COCONUT MOUSSE

### Ingredients

- 1/4 cup cold water
- 1 and 1/2 tablespoons powdered gelatin
- 3/4 cup coconut milk canned
- 3/4 cup cream of coconut
- pinch of salt
- 1 and 1/2 cup heavy whipping cream
- 2 tablespoons white sugar

### Instructions

1. Pour the cold water into a small bowl. Sprinkle the gelatin into the cold water. Set aside, let sit for about 5 minutes.
2. In a small saucepan heat the coconut milk, cream of coconut and pinch of salt. Heat until just warm, not bubbling.
3. Add the gelatin to the warmed coconut milk and stir until all the gelatin is dissolved. Set aside and allow to cool to room temperature.
4. In a medium size mixing bowl pour the heavy whipping cream and add the white sugar. Mix over medium speed until whipped cream is light and fluffy and soft peaks are forming.
5. Carefully add the cooled coconut mixture to the whipped cream and stir until combined.
6. Pour the mixture into small containers or jars. Seal and place in refrigerator. Allow to cool and set for at least 4 hours.
7. Top with additional whipped cream and any other toppings desired. Pictured is chocolate, strawberries, and sugared lime zest (lime zest coated in white sugar).

## Apricot mousse

### INGREDIENTS

- APRICOTS 300gr
- ISINGLASS 10gr
- FRESH CREAM 150ml, to be whipped
- WHITE SUGAR 100gr
- 392 kcal
- WATER 3 tbsp
- APRICOTS 1 (or some tuft of whipped cream)

### Instructions

You have to use only four ingredients to make the apricot mousse, it is a simple dessert but it has however some calories (because of the cream). First of all, put the isinglass in a container with cold water to soften it. After washing the apricots, dry them gently, remove the core and cut them in half. Cut each half into two slices and each slice into four parts.

## Nutella Mousse

### INGREDIENTS

- 3 cups heavy cream
- 1/3 cup sugar
- 1 cup Nutella

### INSTRUCTIONS

1. Pour heavy whipping cream into the bowl of a stand mixer or a large mixing bowl. Pour in sugar. Use a hand mixer, or the whisk attachment on a stand mixer, to whip cream until stiff peaks form.
2. Scoop the Nutella into the bowl. Fold it together using a rubber spatula until all of the whipped cream is brown and loses its streaks.
3. Scoop into serving dishes, or use a piping bag if you are being fancy.
4. Serve immediately or refrigerate until ready to serve.

# Butterscotch Mousse

## INGREDIENTS

- 1/5 cup Water
- 1 Tablespoon Agar Agar Powder / Gelatin
- 2 cups Full Fat Milk (or half and half)
- 1 Tablespoon Corn-starch
- 1/2 cup Sugar (adjust to suit your taste for sweetness)
- 1/2 cup Water
- 2 Tablespoons Butter
- 1 teaspoon Vanilla or Butterscotch Extract
- 2 cups Whipped Cream\*
- Chocolate or Butterscotch chips or Nuts for garnish

**Note** – Whipped Cream – Use 3/4 to 1 cup of cold heavy whipping cream to make 2 cups of whipped cream. Since the butterscotch mixture is sweet, you don't have to add powdered sugar while whipping this cream. However, if you feel like you need additional sweetness, you can add 2-4 tablespoons of powdered sugar while whipping the cream to stiff peaks

## INSTRUCTIONS

1. Whip the cream to form stiff peaks and keep it refrigerated until required.
2. Heat up the milk. Reserve 1/4 cup of the milk and mix corn-starch in it. Set aside.
3. In a clean pan, add the sugar and water and bring it to a gentle boil. Let the mixture keep boiling for 5-6 minutes. You'll start to see that it starts turning a deep brown color. DO NOT STIR. Just let the mixture cook on medium low heat.
4. Once the water has almost evaporated, add the butter and swirl the pan around.
5. Once the butter has melted, add the milk / cream and mix well. At this point, you can stir to incorporate everything well.
6. Add the corn-starch paste to the mixture and keep stirring constantly. In about 3-4 minutes, the mixture will start to thicken. Keep cooking till it has reached a thick sauce like consistency and coats the back of a wooden spoon.
7. Add the agar-agar solution to the mixture and mix well. Let the mixture cook for 3-4 minutes while stirring constantly. Switch of the flame.
8. As the mixture cools, keep stirring. This will prevent a skin from forming on top. Once the mixture is cool, add the vanilla / butterscotch extract and mix well.
9. Pass the mixture through a sieve to get a smooth, lump free mixture.
10. Add the cooled mixture to the previously whipped cream. Gently fold the mixture into the cream.
11. Divide the mixture equally between serving glasses. Cover and chill in the refrigerator until it has set. (It could take about 3-4 hours)
12. Garnish with chocolate chips or butterscotch chips, or chopped nuts & serve!

# Blueberry Mousse

## Ingredients

- 1 cup blueberries, plus more for garnish
- 1/2 cup sugar
- 1 teaspoon kosher salt
- 1 cup sour cream
- 8 ounces cream cheese, softened
- 1 cup heavy cream, chilled
- Chopped pistachios, for garnish

## How to Make It

### Step 1

In a small saucepan, mash the 1 cup of blueberries with the sugar and salt and bring to a simmer over moderate heat. Cook, stirring, until jammy, about 10 minutes. Remove from the heat and scrape the jam into a food processor. Let cool completely.

### Step 2

Add the sour cream and cream cheese to the food processor and puree with the jam until smooth. In a large bowl, beat the heavy cream to soft peaks. Fold in the berry cream until blended. Spoon the mousse into glasses and sprinkle with chopped pistachios and blueberries.

# Easy raspberry Mousse

## INGREDIENTS

- 12 oz fresh or frozen raspberries
- 2/3 cup sugar
- 1/4 cup water
- 1 1/2 cups heavy whipping cream, make sure it's really cold
- 1 pk un flavoured gelatin, (or 2 1/4 tsp) + 1/4 cup water to soften

## INSTRUCTIONS

1. Stir gelatin into 1/4 cup cold water to soften. Set aside.
2. In a small saucepan, add raspberries, sugar and 1/4 cup water. Heat until berries soften and begin to break down. Puree in blender.
3. Remove seeds using a strainer if desired. Put back into saucepan. Add softened gelatin. Bring to a boil. Boil for 1 minute, stirring constantly. Remove from heat. Cool to room temp (between 70-80 degrees F.).
4. In a large bowl, whip cream to stiff peaks. This is the stage right before cream turns to butter. Be careful not to over whip.
5. Once berry mixture is cooled adequately, carefully fold into cream. Pour into serving dishes or chill and pipe into serving dishes.
6. Chill for 4-24 hours before serving.

## NOTES

This mousse is great on cupcakes. Chill mousse for a couple hours before piping onto cooled cupcakes.

# Pumpkin Mousse

## Ingredients

- 1 (15-ounce) can pumpkin
- 3 cups heavy cream
- 3/4 cup superfine sugar
- 1/2 teaspoon pumpkin pie spice
- 1 tablespoon vanilla extract
- Ginger snaps, for garnish

## Directions

1. Combine pumpkin, 1 cup cream, sugar and spice in a medium saucepan. Simmer over medium heat for 5 minutes. Cool fully.
2. Whip remaining heavy cream and vanilla to soft peaks and fold into cooled pumpkin mixture. Pour into a serving dish and crumble the ginger snaps over top before serving

# Passion Fruit Mousse

## Ingredients

- For the Mousse:
  - 3/4 cup passion fruit pulp (packaged frozen pulp, thawed, or 3 to 4 passion fruits)
  - 1/4 cup water
  - 1 packet of unflavoured gelatin (about 1 tablespoon)
  - 2 tablespoons rum or orange liqueur
  - 3 egg whites
  - 1/3 cup sugar
  - 1/4 cup water
  - 1 cup whipping cream
- **For the Crust:**
  - 1/2 cup chopped macadamia nuts
  - 3/4 cup shredded coconut
  - 1/4 cup butter, melted
- **For the Garnish:**
  - Whipped cream
  - Fresh fruit
- **Raspberry sauce**

## Steps to Make It

### Note:

while there are multiple steps to this recipe, this mousse dish is broken down into workable categories to help you better plan for preparation and cooking.

### Make the Fruit Mixture:

1. Gather the ingredients.
2. Slice the passion fruits in half and scrape pulp into a saucepan.
3. Heat pulp on low heat, stirring until it dissolves slightly and becomes more liquid; do not boil.
4. Strain the pulp into a measuring cup and let it cool; you will need 3/4 cup. Reserve a few seeds for decoration.

5. Place 1/4 cup water in a small glass bowl and sprinkle gelatin over the water. Heat in the microwave for 15 seconds and stir. Repeat until the gelatin is melted and dissolved. Do not boil.

6. Add the gelatin and the rum or liqueur to the passion fruit juice and mix well. Chill the mixture in the refrigerator for 30 minutes, stirring occasionally.

**Make the Meringue:**

1. Mix 1/3 cup sugar and 1/4 water in a saucepan and heat to boiling.
2. When the sugar mixture reaches 250 F, remove from the heat.
3. Beat the egg whites with a standing or hand mixer until they form peaks.
4. Slowly add the hot sugar mixture to the egg whites, letting it run down the side of the bowl as you continue to beat. The meringue should form stiff peaks.
5. Continue to beat the meringue on low speed until it cools.

**Make the Mousse:**

1. In a separate bowl, beat the whipping cream until soft peaks form.
2. Fold the passion fruit/gelatin mix gently into the meringue. Do not overmix.
3. Mix a small amount of the meringue/passion fruit mixture into the whipped cream, then fold all of the whipped cream back into the meringue mixture.
4. If you are not going to use a mold, spoon the mousse into individual serving bowls, chill until set, and serve with whipped cream and fresh fruit.
5. To use a mold with a smooth surface, such as a glass bowl, lightly grease the mold with a small amount of vegetable oil. If you're using a loaf pan, line the pan with wax paper and then lightly grease the paper.
6. Pour the mousse into the mold.

**Make the Crust:**

1. Gather the ingredients.
2. Mix the chopped macadamia nuts, coconut, and melted butter together.
3. Sprinkle on top of the molded mousse.
4. Chill for at least 4 hours or overnight until mousse is set.

**To Serve:**

1. Gather the ingredients.
2. Turn the mousse out onto a serving plate.
3. Garnish with whipped cream, sliced fruit, passion fruit seeds, and raspberry sauce.

# Dark Chocolate Peppermint Mousse

## Ingredients

- 1 14-ounce can coconut cream OR full-fat coconut milk
- 1 1/2 cups dairy-free dark chocolate (at least 65% cacao // roughly chopped)
- 1/8-1/4 tsp pure peppermint extract (I recommend this brand)
- coconut whipped cream (optional)
- finely crushed peppermint candies (optional // for garnish // check to ensure vegan friendliness)

## Instructions

1. Coconut cream is best in this recipe. If using full-fat coconut milk, do your best to scoop out only the cream and reserve the leftover liquid in the bottom of the can for other uses (like smoothies), and use 1/2 cup less chocolate\*. Otherwise, use coconut cream and add the full amount of chocolate.
2. Melt chocolate in the microwave in 30 second increments or over a double boiler until creamy and smooth (be careful not to cook past melting point).
3. Add coconut cream to a medium or large mixing bowl along with melted chocolate and whisk thoroughly to combine. Add peppermint oil and mix once more. Start with 1/8 tsp, then graduate up to 1/4 tsp depending on desired mintiness (amounts as original recipe is written // start with lesser end of range and increase as desired).
4. Cover and set mixture in the refrigerator to chill fully - about 4 hours. You'll know it's ready to whip when the mixture no longer sloshes around when tipped side to side.
5. Once chilled and semi-firm, whip until creamy and smooth with a hand mixer, scraping down sides as needed.
6. At this point you can either transfer to a piping bag or large plastic bag (with the corner clipped off) to "pipe" into dishes. Otherwise, use a spoon to divide between 3-4 serving ramekins (amount as original recipe is written // adjust if altering batch size) or short drinking glasses and cover with plastic wrap.
7. Enjoy as is, or chill for 30 more minutes to allow the mousse to firm up even more (or chill overnight).
8. To serve, top with coconut whipped cream, crushed peppermint, and/or chocolate shavings or cocoa or cacao powder.
9. Leftovers will keep in the fridge up to 3-4 days, though best when fresh. I haven't tried freezing this recipe and wouldn't recommend it.