

Raspberry Chocolate Mousse



Ingredients:

1/3 cup	Boiling water
2 teaspoons	Unflavored gelatin powder
1/2 cup	Granulated sugar
1/4 cup	Cocoa powder
1-1/2 cups	Heavy cream
1/2 cup	Raspberry Chambord Jelly
1 teaspoon	Vanilla
	Fresh raspberries for garnish

Directions:

In a small microwavable bowl, boil water by microwaving about 1.5 to 2 minutes or until water is bubbling. Add the gelatin powder to the water and whisk until dissolved. Put bowl in refrigerator to cool. DO NOT let the gelatin set – it only needs to cool down.

In a large bowl, whisk together cocoa powder and sugar until combined. Add heavy cream then beat using a hand mixer until stiff peaks form.

Add cooled gelatin water, raspberry jelly and vanilla. Beat together until thoroughly combined.

Spoon mousse into 4 ramekins. Refrigerate at least one hour before serving. Garnish with fresh raspberries.

