

Coffee-Infused Chocolate Mousse

Indulge in this rich and creamy coffee-infused chocolate mousse that perfectly combines the bold flavor of brewed coffee with silky chocolate. A delightful dessert for coffee lovers!


30 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 100g dark chocolate, chopped
- 1/2 cup brewed coffee, cooled
- 1 tablespoon sugar
- 1 egg, separated
- 1/4 cup heavy cream
- Pinch of salt

Steps

- 1 Melt the dark chocolate in a heatproof bowl over simmering water, stirring until smooth.
- 2 In another bowl, combine the brewed coffee and sugar, mixing until dissolved.
- 3 Once the chocolate is melted, remove it from heat and stir in the coffee mixture.
- 4 In a separate bowl, whisk the egg white with a pinch of salt until soft peaks form.
- 5 In another bowl, whip the heavy cream until soft peaks form.
- 6 Gently fold the whipped cream into the chocolate mixture, then fold in the egg white until fully combined.
- 7 Spoon the mousse into serving dishes and chill in the refrigerator for at least 2 hours before serving.