



Long Livo

Espresso Chocolate Mousse – Easy & Luxurious

15 min
Prep time

4
Servings

10 min
Cook time

Easy
Difficulty

25 min
Total time

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
Calories

5 g
Protein

25 g
Carbs

22 g
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.