



VQA WINES OF  
ONTARIO



## CHOCOLATE MOUSSE AND

*VQA Cabernet Franc*

Looking to treat yourself this evening? This silky Chocolate Mousse recipe is made even more indulgent when paired with a savoury VQA Cabernet Franc.

Prep Time: 30 minutes • Cook Time: 10 minutes • Total Time: 40 minutes + 30 minutes to chill • Serves: 4

### INGREDIENTS:

#### Mousse:

1 cup (250 mL) brick-style cream cheese, at room temperature  
1/2 cup (125 mL) granulated sugar  
1/3 cup (75 mL) unsweetened cocoa powder  
4 oz (125 g) dark chocolate, melted  
1 1/2 cups (375 mL) 35% whipping cream, cold

#### Coconut Topping:

1/2 cup (125 mL) evaporated milk  
1/2 cup (125 mL) brown sugar  
1/4 cup (60 mL) unsalted butter  
1 egg yolk  
1/4 tsp (1 mL) salt  
1 cup (250 mL) unsweetened shredded coconut, divided  
1/2 cup (125 mL) toasted chopped pecans  
1/2 tsp (2 mL) vanilla extract

### INSTRUCTIONS:

1. **Mousse:** In mixing bowl with paddle attachment, combine cream cheese, sugar and cocoa powder; beat on high speed for 3 to 5 minutes or until smooth. Slowly pour in melted chocolate; beat on low speed until combined.
2. Switch to whisk attachment; on medium speed, slowly pour in cold cream until combined. Increase to high speed; whip for 3 to 5 minutes or until soft peaks form.
3. Divide mousse evenly among 4 glasses and refrigerate for 30 minutes.
4. **Coconut Topping:** In small saucepan set over medium heat, combine evaporated milk, sugar, butter, egg yolk and salt; cook, stirring, for 8 to 10 minutes, or until thickened and bubbling. Remove from heat and stir in 2/3 cup (150 mL) coconut, pecans and vanilla; let cool.
5. Spoon cooled coconut topping evenly over mousse. To serve, sprinkle with remaining coconut.

**Tip:** Alternatively, layer the coconut topping and mousse evenly in each glass.