





*Chocolove*  
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## Effortless Dark Chocolate Mousse

 Very Easy

 15 min

 2-4 servings

### INGREDIENTS

- 1 bar [Chocolove Rich Dark Chocolate](#) (3.2oz)
- 1 1/3 cup Cream
- 1/4 cup Whole Milk

#### Optionally:

- Whipped Cream (for topping)
- Chocolate Squares or Shavings (for garnish)

#### Serve with:

- Fresh Berries
- or [Chocolove Chocolate Chip Cookie](#)

#### Melt the Chocolate:

- Break the Dark Chocolate bar into pieces.
- Optionally, reserve a few squares of Chocolate for garnish
- In a heat safe bowl combine chocolate pieces and milk.
- Melt in a microwave or double boiler, stirring until smooth. Set aside to cool slightly.

#### Whip the Cream:

- Using a mixer or a whisk, whip the cream to aerate it until it's a soft, fluffy consistency. This may take 2-3 minutes
- Add the melted chocolate mixture quickly to the whipped cream. Stir rapidly with whisk until combined into chocolate cream.

#### Serve:

- Spoon the chocolate mousse into serving cups.
- Optionally, top with whipped cream and garnish with chocolate shavings or a square of chocolate.
- Serve with fresh seasonal berries or a [Chocolove Chocolate Chip Cookie](#)