

## CHOCOLATE RASPBERRY MOUSSE SHOOTERS



*Makes 12 servings*

### **Raspberry Coulis:**

1 ½ cups (375 mL)	frozen unsweetened raspberries, thawed
3 Tbsp (40 mL)	sugar
1 tsp (5 mL)	lemon juice

### **Chocolate Mousse:**

1 cup (250 mL)	semi-sweet chocolate chips
½ tsp (2 mL)	gelatin powder
¼ cup (50 mL)	<b>milk</b>
2 cups (500 mL)	<b>whipping cream</b>
	Chocolate cookie crumbs (garnish)

In a blender or food processor, purée raspberries, sugar and lemon juice then pour through a fine sieve into a liquid measuring cup and discard solids. Refrigerate.

In a bowl, melt chocolate using microwave, stirring every 15 seconds. In a small sauce pot, sprinkle gelatin powder onto milk and let sit for 1 minute. Heat milk to just below a simmer. Whisk chocolate into warm milk until blended through. Let cool to room temperature.

Whip cream to stiff peak. Gradually fold chocolate mix into whipped cream and blend thoroughly. Spoon mousse into a piping bag\*. In a shot glass\*\*, fill ⅓ rd with chocolate mousse and ⅓ rd with raspberry purée. Top with another layer of chocolate mousse. Garnish with chocolate cookie crumbs. Chill for at least 4 hours before serving.

\* Or into a large re-sealable plastic bag and cut the bottom corner to create a tip.

\*\*Shot glass should be wide enough to insert a teaspoon.