



# Espresso Chocolate Mousse

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 5 minutes

Total Time: 20 minutes plus chill time 2 hours

## Ingredients

- 4 large egg yolks
- 2 tbsp cornstarch or arrowroot powder
- 1 & 1/2 cups (14 ounce) canned full-fat coconut milk
- 1/3 cup maple syrup
- 2 tsp instant espresso powder
- 1 & 3/4 cups semi-sweet chocolate chips or chunks
- 2 tsp vanilla extract
- 1 pinch flaky sea salt
- 2 & 1/2 cups heavy cream, cold

## Instructions

Place egg yolks in a medium sauce pan. To the egg yolks, whisk in the cornstarch until smooth. Add the coconut milk, maple syrup, and instant espresso. Set the pot over medium heat and bring the mixture to a simmer. Cook, stirring continuously, until the mixture thickens and becomes almost pudding-like, 3-5 minutes. It's important to be consistently whisking to ensure that the eggs do not scramble. Remove from the heat. Drop in the chocolate and mix until the chocolate is melted. Stir in the vanilla and sea salt.

In a mixing bowl, whip the heavy cream until stiff peaks form, 5 minutes. Remove about 1/2 cup of whipped cream to use as a topping and set aside. Gently fold the chocolate mix into the whipped cream, little by little, until fully combined.

Divide the mousse between 8 glass bowls. Refrigerate 2 hours, until set. Serve with whipped cream and chocolate curls on top!