

The McCutchen House

C H O C O L A T E A N D R A S P B E R R Y M O U S S E

INGREDIENTS

½ lbs.	semisweet chocolate
1 cup	heavy cream
¼ cup	sugar
½ lbs.	cream cheese, softened
1 pint	fresh raspberries

This recipe will make about four desserts.

DIRECTIONS

Place the chocolate in a metal mixing bowl. Melt the chocolate over boiling water. Set aside.

In a large mixing bowl, whip the heavy cream until soft peaks form. Add the sugar and continue to whip until very stiff peaks form. Set the whipped cream in the refrigerator.

Whip the cream cheese until fluffy.

Once the chocolate has cooled to room temperature, fold it into the cream cheese.

Fold the whipped cream and raspberries into the chocolate and cream cheese mixture. Spoon the mixture into wine glasses and allow it to chill for at least four hours before serving.