

# Chocolate and Dried Plum Mousse

Servings: 10



Prep  
20m

Bake  
13-15 m

Ready  
1 h 35 m



## About:

This elegant creamy mousse combines decadent milk chocolate, and the sweet sun ripened California Dried Plum in a rich tribute to the lustrous California Agriculture industry. From farm and field, this sweet treat blends into a velvety soft dessert that will be sure to impress even the most sophisticated of dinner guests. Bon Appétit!

## Ingredients:

1 ¼ cups Champion® Pitted Prunes

½ cup Water

1 cup Milk Chocolate

2 tbsp White Sugar

½ cup Heavy Cream

⅛ tsp Vanilla Extract

1½ cup Heavy Cream

1 tbsp White Sugar

⅛ tsp Vanilla Extract

## Directions:

Combine prunes and water in a blender for 1 minute and 30 seconds or until smooth in consistency, set aside. In a medium sauce pan, combine milk chocolate, 2 tbsp sugar, and ½ cup heavy cream. Cook over low to medium heat until chocolate melts, stirring constantly. Remove from heat, add puree to chocolate mixture and combine. Allow mixture to cool for 15 to 20 minutes and stir in first ⅛ tsp vanilla extract.

In a mixer or with a wire whisk combine remaining heavy cream, sugar, and second ⅛ vanilla extract. Whip until fluffy or stiff peaks form. Fold whipped cream into stovetop mixture. Allow mixture to set up for one hour in the refrigerator. Serve as is or as a filling.

Suggestions: Serve with chocolate sauce!