

## **DARK CHOCOLATE RASPBERRY MOUSSE**

*Pair with Ingleside Vineyards Left Bank or Right Bank*

**Prep Time: 10 minutes**  
**Refrigeration Time: 1 hour**  
**Total time: 1 hr and 10 mins.**  
**Makes 6 Servings**

### **Ingredients:**

**1 2/3 cups (10-ounce package) Dark Chocolate Morsels**  
**1/2 teaspoon vanilla extract**  
**2 cups heavy whipping cream, divided**  
**2 tablespoons powdered sugar**  
**2 tablespoons raspberry flavored liqueur**  
**Fresh raspberries for garnish**  
**Powdered sugar for sprinkling**

### **Directions:**

**Microwave** chocolate and *1 cup* cream in large, uncovered, microwave-safe bowl on **Medium High** (70%) power for 1 minute; **Stir**. If morsels don't completely melt, microwave at additional 15-second increments, stirring until smooth. Stir in vanilla extract. Cool to room temperature.

**Beat** *remaining 1 cup* cream and powdered sugar in medium mixer bowl until stiff peaks form. Carefully fold whipped cream into chocolate mixture until blended. Fold in liqueur. Spoon into small bowls or ramekins.

**Refrigerate** for 1 hour or until firm. Garnish each with fresh raspberries and sprinkle with powdered sugar.