

Coffee mousse with red berries



Consejo del chef

Garnish with the whipping cream and cocoa powder on top.

Raciones para 2

200 gr Vegan cream cheese
100 gr Vegan whipping cream
1 Cup of fresh coffee
3 Squares of sugar-free dark chocolate
3 Tablespoons of agave syrup
50 gr Fresh raspberries
Biscuits or ladyfingers to taste
Cocoa powder

- 1** In a bowl, mix cream cheese with whipping cream, two tablespoons of agave syrup, and two or three tablespoons of black coffee.
- 2** Soak the biscuits or ladyfingers in the rest of the coffee.
- 3** Cook the raspberries with a tablespoon of syrup until the mix thickens up and looks like jam.
- 4** Melt the dark chocolate in the microwave.
- 5** Assemble the dessert in two cups by layering coffee-soaked ladyfingers on one and coffee cream, melted chocolate, and raspberries on the other. Repeat until all of the cups are filled.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/mousse-cafe-frutos-rojos/>

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