

Coffee mousse with red berries

COOKING
LOVERS TESTA



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/>

