



DOVE'S® Valentine Swirl Mousse
RECIPE

DOVE'S® Valentine Swirl Mousse



TIME	5 minutes
INGREDIENTS	7 items
MAKES	12 servings

Light and airy, these mini raspberry mousse and chocolate parfaits are served in coupe glasses for an easy yet sophisticated Valentine's Day dessert.

INGREDIENTS

Chocolate Ganache:

- 12 DOVE® Milk Chocolate Heart Promises, finely chopped
- 1/4 cup heavy or whipping (35%) cream

Raspberry Mousse:

- 3/4 cup frozen raspberries, thawed
- 1/2 cup confectioners' (icing) sugar, divided
- 1 tbsp freshly squeezed lemon juice

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- 1/2 tsp vanilla extract
 - 3/4 cup heavy or whipping (35%) cream, divided
 - 1 cup fresh raspberries
 - 12 DOVE® Milk Chocolate Heart Promises

Instructions

1. Chocolate Ganache: In small saucepan set over low heat, heat DOVE® Milk Chocolate Heart Promises and cream, stirring frequently, until smooth and melted.
2. Drizzle mixture evenly onto inner sides of 12 coupe glasses. Refrigerate until ready to use.
3. Raspberry Mousse: Meanwhile, in blender, combine frozen raspberries, 1/4 cup confectioners' sugar, lemon juice and vanilla until smooth. Set aside.
4. In large bowl, using electric mixer, beat cream until stiff peaks start to form. Beat in remaining confectioners' sugar.
5. Pass raspberry mixture through fine-mesh sieve over whipped cream mixture and fold in to create swirls, being careful not to overmix.
6. Spoon raspberry mousse over chocolate ganache and garnish with fresh raspberries and DOVE® Milk Chocolate Heart Promises.
7. For a mousse tart, spoon chocolate and raspberry mousse into baked and cooled mini puff pastry tart shells or chocolate cookie crumb pie shells.

More Recipes Like This



[DOVE® Dark Chocolate Pumpkin Shortbread Bars](#)

Cooking time

40 minutes

Ingredients

14 items



DOVE Dark Chocolate Covered Candied Orange Peel

Cooking time

45

Ingredients

3 items



MINI ESPRESSO MOLTEN LAVA CAKES

Cooking time

10 mins

Ingredients

9 items



Dove Promises Shaken Latte

Cooking time

15 minutes

Ingredients

6 items

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