Dark Chocolate Coconut Cream Mousse

Serves 8

My other recipe for Dark Chocolate Mousse works very well but isn't for anyone who doesn't tolerate milk. Because Sally and our granddaughter Alexis cannot eat much milk, I sought out a recipe using coconut cream and then modified it. Cans of coconut milk (not lite) have about 1/3 coconut cream and cans labeled coconut cream are about 2/3 cream.

Ingredients:

- 2 tbsp. hazelnuts
- 1 can coconut cream (2 cans coconut milk)
- 1 tsp. vanilla extract
- 1/2 cup sugar
- 1/4 cup Hershey's dark cocoa powder
- 1/4 cup coconut milk
- 1/4 pint fresh raspberries

Equipment:

- Small bowl
- Sifter or sieve
- Stand mixer with large bowl
- Serving bowl
- Plastic wrap

Dark Chocolate Coconut Cream Mousse:

☑	Directions	Time (min)	
	Place can of coconut cream in the freezer		
	Toast 2 Tbsp. almonds in a toaster oven or regular oven. Remove when tan to avoid burning. Set aside to cool.	3	7
	When hazelnuts are cool, rub between paper towels to remove most of the husks.	2	
	Chop hazelnuts and set aside	2	
	Remove cream from can and transfer to mixing bowl, discard or reserve milk	1	
	Sift together 1/2 cup sugar and 1/4 cup cocoa powder into a small bowl.	2	
	Add 1 tsp. vanilla to cream	1	
	Use mixer to whip cream	2	
	Add sugar and cocoa to mixing bowl. Beat on high speed. Scrape sides of bowl with spatula.	1	
	Add coconut milk as needed to thin the mousse	1	
	Transfer to serving bowls or one large serving bowl	1	
	Top with whole raspberries and toasted hazelnuts	1	
	Cover with plastic	1	
	Refrigerate for an hour to allow sugar to completely dissolve for ultimate smoothness		60
	Total	1 hr. 18 min.	