



Recipes

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Kahlua Mascarpone Mousse

Serves 1

Ingredients:

- 16 oz. Heavy Cream
- 2 Tbsp. Confectioner's Sugar
- 8 oz. Mascarpone Cheese
- 4 oz. Kahlua® Coffee Liqueur

Directions:

1. Place heavy cream and confectioner's sugar in chilled mixing bowl with whisk attachment. Blend on medium speed until combined, approximately 20 seconds. Increase speed to high and whisk until medium peaks form. Set aside.
2. Place mascarpone cheese and Kahlua® in mixing bowl with paddle attachment. Mix on medium speed until smooth. Add in cream mixture and switch to whisk attachment. Whisk to form stiff peaks.
3. Label, date and refrigerate.