



Recipes

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Chocolate Mousse with Sugary Sweethearts

Serves 6

Ingredients:

6 Mission® 6" White Corn Tortillas (10600)
1/2 stick Unsalted Butter , melted
1 1/2 cups Turbinado Sugar
2 Tbsp. Hazelnuts , chopped
1 3/4 cups Heavy Whipped Cream
2 1/2 Tbsp. Vanilla Liqueur
1 - 3.9 oz. box Devil's Food Chocolate Pudding Mix
2 Egg Whites
3/4 cup fresh Raspberries

Directions:

1. Preheat oven to 350 degrees F. Place corn tortillas on a work surface. Using a 2-3" heart shapes cookie cutter, cut out heart shapes. The tortillas should yield about 12 hearts. Dip "hearts" in melted butter, lightly coating both sides. Dip in turbinado sugar coating both sides. Place on a baking sheet and sprinkle hearts with hazelnuts. Repeat with remaining tortillas.
2. Place hearts in oven and bake for 8-10 minutes, until lightly golden brown. Remove from oven and allow to cool. Meanwhile, prepare the mousse.
3. Combine cream, liqueur and pudding mix in a large bowl until combined. In a separate bowl, beat egg whites, until stiff. Fold whites into pudding mixture.
4. Place a heaping spoonful of mousse on each heart. Top with raspberries. Serve.