

Three Layer Mousse

Recipe By Kiki Fisher



Cooking and Prep:  2 h

Serves:  12

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

I'm not into gadgets, but my mini-cheesecake pan comes in handy for lots of desserts, including this one (it comes in two sizes). I first tasted this when a friend made a pareve version. The top and bottom were amazing, but I knew the middle layer could be totally transformed if it were milchig. And it was. So now I never bother making it pareve. With a heavenly crust, these dairy mousses are perfect together.

Ingredients (15)

Crust

- 2 and 1/2 cups Rice Krispies
- 1 and 1/4 sticks (10 tablespoons) butter
- 1 cup coconut flakes
- 3/4 cup brown sugar

Vanilla Mousse

- 10 ounces liquid **Gefen Nondairy Topping** for whipping
- 1/2 cup sugar
- 1 tablespoon vanilla sugar
- 2 egg yolks
- 1 teaspoon **Gefen Cornstarch** dissolved in 1/4 cup hot water
- pinch cinnamon
- pinch nutmeg

Chocolate Mousse

- 1/2 cup (1 stick) butter
 - 2 ounces Rosemarie milk chocolate
 - 3 eggs, separated
 - 3/4 cups confectioner's sugar
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Start Cooking

Prepare Crust

1. Preheat oven to 350 degrees Fahrenheit.
2. Melt butter together with coconut flakes.
3. Combine butter with remaining crust ingredients and press into the bottom of a baking pan or mini-cheesecake pan (I used the Chicago Metallic three-inch mini cheesecake pan with removable bottom. You can also use a 9- x 13-inch pan).
4. Bake for 20 minutes.
5. Let cool.

Prepare Vanilla Mousse

1. In the bowl of an electric mixer, beat whipped topping on high speed until stiff.
2. Remove from bowl and set aside.

3. Add remaining ingredients and mix until smooth.
4. Fold in reserved whipped topping until combined.
5. Gently pour over crust.
6. Freeze until firm.

Prepare Chocolate Mousse

1. Over a double boiler, melt butter with chocolate until smooth.
2. In the bowl of an electric mixer, beat egg whites until stiff.
3. Slowly add in confectioner's sugar and mix until combined.
4. Add yolks and mix an additional minute.
5. Slowly fold in chocolate mixture.
6. Pour over frozen vanilla cheese mousse.
7. Freeze.

Serve

1. To serve, remove from pan.
2. If making in a baking pan, slice, or you can use a Cuisipro stack 'n' scoop to serve round portions

Credits

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