

Shopping List

Produce

Fresh strawberries

Bulk

Sugar

Agave syrup

Grocery

Chocolate cookies

Dairy

Butter

Heavy whipping cream



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Strawberry Chocolate Mousse Torte



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INGREDIENTS

- 2 c semisweet chocolate chips
- 1/2 c water
- 2 T agave syrup
- 1 c chocolate cookies, crushed (gluten-free or wheat based)
- 3 T melted butter
- 2 pints fresh strawberries
- 2 1/2 c heavy whipping cream
- 1 T sugar

INSTRUCTIONS

1. Place chocolate chips in a blender or heat proof bowl. In a small saucepan over medium heat, mix water and agave syrup and bring to a boil. Simmer for one minute.
2. Immediately pour sugar water over chocolate chips and blend until smooth (be careful if you do this in the blender—let the sugar water cool slightly first). Allow to cool to room temperature.
3. In a bowl, mix cookie crumbs and butter thoroughly. Press evenly into the bottom of a 9 inch spring form pan.
4. Cut enough strawberries in half lengthwise to fit around the edge of the pan—arrange them with the cut sides towards the pan and the points sticking up.
5. While the chocolate mixture cools, in a large mixer bowl beat 1 1/2 c heavy whipping cream to stiff peaks.
6. With a rubber spatula, carefully pour cooled chocolate mixture over the whipped cream and gently fold together until no streaks remain.
7. Pour mousse into pan, leveling the top. The mousse shouldn't come to the tops of the berries. Be careful when spreading that you don't knock over any of the berries lining the edge.
8. Cover and refrigerate for at least 4 hours and up to 24 hours.

9. Up to 2 hours before serving, beat remaining 1 c heavy whipping cream in a medium bowl until soft peaks form.
10. Sprinkle sugar over cream and continue whipping until stiff peaks form.
11. Remove the side of the spring form pan and place cake on serving plate.
12. Pipe or dollop whipped cream onto the top of the cake.
13. Arrange remaining strawberries on top of the cake—you can either cut these in half lengthwise as well, or slice them thinly depending on the design you wish to create.
14. To serve, cut into wedges with a thin knife, wiping blade between cuts.



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