



# Noreen's Kitchen

## Chocolate Hazelnut Mousse

### Ingredients

1 cup of Nutella hazelnut spread	Tart shells
2 cups whipping cream	Canolli Shells
1/4 Sugar	
1 Tablespoon Instant Coffee or 1	Berries for garnish
Tablespoon coffee liqueur (optional)	Mint for Garnish

### Step by Step Instructions

Place cold whipping cream in a large mixer bowl along with hazelnut spread, coffee powder or liqueur and sugar.

Beat on medium speed until combined and the mixture begins to thicken.

Turn up speed to high and continue to whip until the mixture attains stiff peaks.

Spoon mousse into serving dishes or put through a piping bag with a star tip for a more decorative presentation. Chill for at least 4 hours and serve with berries and a dollop of whipped cream or crème' fraiche.

This is also an excellent filling for tart shells, cannoli shells or as a filling for a decadent torte, layer cake or cream puffs.

How ever you choose to use this, you will love it!

**Enjoy!**