

The background of the page is a photograph of a coffee mousse dessert. In the foreground, a clear glass cup is filled with a thick, brown coffee mousse. A dollop of white, whipped cream sits on top, dusted with a fine layer of brown powder, likely cocoa or espresso powder. In the background, another similar cup is visible, slightly out of focus. To the right, a gold-colored spoon and a white napkin are laid out on a light-colored surface.

Three Ingredient Coffee Mousse

INGREDIENTS

- » 1 Tin of sweetened condensed milk (395ml)
- » 600ml Double Cream
- » 2 tbsp Espresso

METHOD

- » In a saucepan combine the coffee and condensed milk and on a low heat simmer for 4/5 minutes stirring often to avoid sticking
 - » Pour mixture in a large heatproof bowl and leave it to cool
- » Once the mix has cooled, using our Caple R17302 in column fridge freezer leave to cool for 30 minutes
 - » After 30 minutes add into the bowl the cream and using a mixer, whip the contents for approximately 9 minutes or until stiff peaks have formed. Add into decorative glasses to serve

TOP TIPS

- » Sprinkle chopped nuts and espresso powder over your dessert before serving
- » This two-in-one recipe allows you to also freeze the mixture to create a delicious soft serve ice cream