

# All chocolate verrine; cocoa and maple whipped cream, strawberry and puffed rice |

Recipe for 12 tapas

## Description

A delicious verrine filled with creamy cocoa mousse, dark chocolate dipped strawberries and puffed rice.

## Ingredients

### Chocolate mousse

- 700 Gr 35% whipping cream
- 100 Gr Sugar
- 50 Ml Maple syrup
- 40 Gr Cocoa powder

### Chocolate strawberries

- 12 Unit(s) Strawberry
- 200 Gr Dark chocolate
- 12 Unit(s) Skewer sticks

### Topping

- 50 Gr Rice crispies
- 100 Gr Milk chocolate

## Preparation

- Preparation time **30 mins**

### Chocolate and maple mousse

Start by sifting the cocoa into a large mixing bowl.  
Add the maple syrup and sugar and mix a little before adding the cream.  
Whisk vigorously until you get the desired texture.

### Strawberries

Melt the chocolate in a double boiler.  
Dip the strawberries in the chocolate using the skewers and place one in each glass.

### Puffed rice

Melt the chocolate over a double boiler, then mix in the cereal.  
Separate the whole on the top of the verrines.

**Bon appétit!**