



# Oreo Chocolate Mousse

## LIST of INGREDIENTS:

### MOUSSE INGREDIENTS:

- 1 lb + 4 oz for the cookies of semi-sweet chocolate chips
- 1 quart heavy cream
  - 1/3 quart for warm cream to melt chocolate
  - 2/3 quart for whipping to fold into chocolate
- 1 - 1 oz packet gelatin
- 1/3 cup warm water to melt gelatin
- 10 Oreo cookies - whole

### DRINK INGREDIENTS:

- 20 - Oreo cookies split - cookies and creme scrapped out and saved and the cookies ground
- 6 - oz vodka
- 6 - oz heavy cream
- Dash - cinnamon

### the Method (*Mousse*)

Warm Cream until simmer and add the gelatin water. Take off heat and pour over-top the Chocolate in a large bowl. Let Cream melt the Chocolate stirring with spatula occasionally. Let cream come to ROOM TEMP (hour or 2). Once cooled, Whip rest of Heavy Cream until medium hard peaks. Take Whipped Cream and GENTLY fold it into the Chocolate. When done. Cover and put into walk-in to set-up (2-3 hours). Serve in mini mason jars. Garnish with the dipped cookie, raspberry, blueberry and mint.

### the Method (*Drink*)

Melt the extra 4 oz of chocolate over a double broiler or in the microwave. Dip each cookie and set on its edge on a cookie sheet with a parchment paper. Set in a cool place. In a small stock pot, warm cream and stir in cinnamon until dissolved. Add vodka and chill! Rim shot glass with water and ground cookies. Pour in the chilled drink.

