

Chocolate and Vanilla Mousse Parfait

Parve or dairy

Makes 4-6 servings

Impress your guests of all ages with this treat. Kids and grownups alike will cheer for this stunning parfait. From the fluffy texture, to the perfect level of sweetness, you will not be able to help yourself from going back for one more spoonful.

Ingredients:

Chocolate Mousse

2 teaspoons Kolatin
6 tablespoons Cold water
2 cups liquid whipped topping or heavy cream
½ cup sugar
2/3 cup Dutch process cocoa
½ teaspoon Instant coffee

Vanilla Mousse

1 ¼ teaspoons Kolatin
¼ cup cold water
1 cup liquid whipped topping or heavy cream
¼ cup sugar
2 teaspoons vanilla extract
Grated chocolate for garnish (optional)



For the Chocolate Mousse

- 1) In a small sauce pot, sprinkle Kolatin over the water. Let sit until the gelatin is translucent, 3-5 minutes.
- 2) Heat the Kolatin over medium low heat stirring and scraping sides occasionally until completely dissolved. Set aside.
- 3) In a large bowl, with an electric mixer, beat the sugar, cocoa, instant coffee and whipped topping or heavy cream until soft peaks form. Add the Kolatin and beat on high until stiff peaks form. Set aside.

For the Vanilla Mousse

- 1) In a small sauce pot, sprinkle Kolatin over the water. Let sit until the gelatin is translucent, about 3-5 minutes.
- 2) Heat the Kolatin over medium low heat stirring and scraping sides occasionally until completely dissolved. Set aside.
- 3) In a large bowl, with an electric mixer, beat the liquid topping or cream, sugar and vanilla until soft peaks form. Add the Kolatin and beat on high until stiff peaks form.

To Serve:

1. Spoon chocolate mousse into the bottom of a dessert glass; top with a spoonful of vanilla mousse and repeat.
2. Finish with a dollop of chocolate mousse. Garnish with chocolate shavings if desired.
Serve immediately or refrigerate for up to 3 hours.