

Peanut Butter Chocolate Mousse



Ganache Topping

Ingredients:

1 1/4 cup Heavy Cream
5 oz semisweet Chocolate, coarsely chopped

Directions:

Pour heavy cream into a medium microwave-safe bowl and microwave until very hot and bubbling gently, 1 minute or so (don't burn). Add chopped semisweet chocolate and make sure the chocolate is covered in the cream. Let sit for 1 minute. Stir until the chocolate is fully melted and stir until combined and very smooth.

Mousse

Ingredients:

8 oz Cream Cheese, at room temperature
2 cup powdered Sugar
1 cup packed light Brown Sugar
1 1/2 tsp Vanilla extract
1/2 tsp kosher Salt
3 1/4 cups cold Heavy Cream
1 2/3 cup creamy Peanut Butter
Chopped Peanuts, for garnish

Directions:

Place room-temperature cream cheese, powdered sugar, light brown sugar, vanilla extract, and kosher salt in a large bowl. Beat with the whisk attachment on medium speed, scraping down the sides of the bowl halfway through, until combined and the sugar dissolves, about 1 minute total. Reduce the mixer speed to medium-low. Slowly add in cold heavy cream. Increase the speed to medium-high and beat, scraping down the bowl as needed, until stiff peaks form, about 1 minute. Add creamy peanut butter and beat on medium-low speed until fully incorporated and fluffy, about 30 seconds more. The mixture will look broken at first and then smooth out. Divide the mousse between 4 (6 to 8-oz) coupes, jars, or ramekins (about 3/4 cup each). Gently smooth the top of each with the back of a spoon. Give the ganache a good stir. Spoon about 2 tbsp of the ganache over each portion of mousse and gently swirl the glass to coax into an even layer so as not to disturb the mousse. Garnish with chopped roasted peanuts. Refrigerate until well chilled and set, at least 4 hours and up to overnight. Let sit at room temperature for 5 to 10 minutes before serving.