



# Chocolate Raspberry Bliss Mousse

*Featuring Chocolate Raspberry Bliss Tea*

This creamy, decadent dessert is a favorite at the Celestial Café, which has lovingly prepared delicious, home-cooked meals for visitors and employees at our facility in Boulder, CO for more than 30 years. If you can't find our rich and satisfying Chocolate Raspberry Bliss tea at your favorite retailer, visit [www.CelestialSeasonings.com](http://www.CelestialSeasonings.com) to order online!

Serves 8

## INGREDIENTS

6 oz semisweet chocolate, cut into small chunks (or use chips)	Pinch of salt
2 cups heavy whipping cream, divided	1 tsp vanilla
6 bags Celestial Seasonings® Chocolate Raspberry Bliss herbal tea	Shaved chocolate (optional)
3 egg yolks	Fresh raspberries (optional)
Scant $\frac{1}{3}$ cup sugar	

## INSTRUCTIONS

Melt the chocolate in a double boiler.

Heat  $\frac{3}{4}$  cup heavy whipping cream and the tea bags in a saucepan until it just begins to boil. Carefully remove tea bags and carefully squeeze the excess liquid from them.

Whisk together the egg yolks, sugar and salt until pale yellow. Add the hot cream to the eggs a little at a time to temper, whisking constantly. Pour the custard mixture into the melted chocolate while still over double boiler and whisk until smooth. Add vanilla and allow to cool.

Beat  $1\frac{1}{4}$  cups of heavy cream until it is the consistency of whipped cream. Whip half into the chocolate mixture then fold the remaining cream in.

Spoon into 6 oz stemmed glasses or ramekins and cover. Chill at least 6 hours.

Let stand at room temperature for about 20 minutes before serving. Top with chocolate shavings or fresh raspberries and enjoy!

