



CHOCOLATE WAFFLES

with espresso frozen mousse

From Tamu Tamu Refreshments at
Disney's Animal Kingdom® Theme Park

INGREDIENTS

SERVES 1

ESPRESSO MOUSSE

- 3 cups white chocolate chips
- 4 cups heavy cream, divided
- 3 tablespoons espresso or strongly brewed coffee
- 6 egg yolks

CHOCOLATE SAUCE

- 1/2 cup heavy cream
- 1/2 cup sugar
- 1/4 cup water
- 2 teaspoons corn syrup
- 1/4 cup plus 2 tablespoons unsweetened cocoa powder
- 2 tablespoons semisweet chocolate chips

WAFFLES

- 1 1/2 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 1/2 tablespoons sugar
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 3/4 cups milk
- 1 egg
- 1/4 cup butter
- 1/8 cup semisweet chocolate chips

DIRECTIONS

FOR ESPRESSO MOUSSE

1. Place white chocolate chips into a medium heatproof bowl; set aside.
2. Combine 1 cup heavy cream and espresso in a small saucepan over high heat; heat until very hot but not boiling. Pour hot cream over white chocolate chips, whisking until melted and smooth.
3. Add egg yolks, whisking until smooth.
4. In a separate bowl, whip remaining 3 cups cream to stiff peaks.
5. Gently fold whipped cream into white chocolate mixture until smooth.
6. Dollop mousse into a lightly greased muffin tin. Freeze until hard.

FOR CHOCOLATE SAUCE

1. Whisk together heavy cream, sugar, water, corn syrup, and cocoa in a medium saucepan over medium-high heat.
2. Cook, whisking often, until sugar is dissolved.
3. Lower heat to low; whisk in chocolate chips until completely melted. Keep warm until ready to use.

FOR WAFFLES

1. Sift together flour, cocoa powder, sugar, baking powder, and salt into a medium bowl.
2. Whisk together milk and egg in a separate bowl.
3. Combine butter and chocolate chips in a microwave-safe bowl. Microwave on high for 20 seconds; remove from microwave and stir for 10 seconds, then microwave 10 seconds more. Remove from microwave and stir; if chocolate isn't melted, microwave 10 seconds more.
4. Add melted chocolate and butter mixture to milk and egg mixture.
5. Add wet mixture to dry ingredients, and stir until just combined.
6. Cook waffles in a waffle iron according to manufacturer's instructions.

TO SERVE

1. Remove espresso mousse from freezer and dip bottom of pan in warm water to remove mousse.
2. Top warm waffles with frozen espresso mousse. Drizzle with chocolate sauce and serve immediately.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. As a reminder, while preparing this recipe, please supervise children who are helping or nearby.