

Heavenly Chocolate Mousse Cannoli

For garnish:

mini chocolate chips

[chocolate ganache](#)

For the shell (pizzelle):

3 eggs

$\frac{3}{4}$ cup white sugar

$\frac{1}{2}$ cup butter, melted

1 tablespoon vanilla extract

1 $\frac{3}{4}$ cups all-purpose flour

2 teaspoons baking powder

In a large bowl, beat eggs and sugar until thick. Stir in the melted butter and vanilla. Stir together the flour and baking powder, and blend into the batter until smooth.

Heat the pizzelle iron, and brush with oil. Drop about one tablespoon of batter onto each circle on the iron. You may need to experiment with the amount of batter and baking time depending on the iron. Bake for 30 to 45 seconds, or until steam is no longer coming out of the iron. Carefully remove cookies from the iron. Immediately and carefully, roll the pizzelle into a tube shape and hold for a few seconds until set. Since you are doing two at a time, I set a fork on the first rolled one while rolling the second. It sets quickly. Cool completely on wax paper.

For the mousse:

8 oz semisweet chocolate chips

$\frac{1}{2}$ cup cooled strong coffee, divided

2 tablespoons butter (no substitutes)

3 egg yolks

2 tablespoons sugar

1 $\frac{1}{4}$ cups whipping cream, whipped

In a heavy saucepan or double boiler, heat chocolate, $\frac{1}{4}$ cup coffee and butter on very low heat until the chocolate and butter are melted. Cool for 10 minutes. In another small heavy saucepan, whisk egg yolks, sugar and remaining coffee. Cook and stir over low heat until mixture reaches 160 degrees F, about 2-3 minutes. Remove from the heat; whisk in chocolate mixture. Set saucepan in the freezer and stir every 3 minutes until cooled, about 5-10 minutes. Fold in whipped cream. Spoon into a large ziplock freezer bag. Refrigerate for 4 hours or overnight.

To assemble:

Pour mini chocolate chips onto a plate or wide bowl. Snip small (not tiny) hole in the corner of the freezer bag and pipe the mousse into the cannoli shell. Pipe half from one side and then turn and pipe the other half from the other side. Dip each side into the chocolate chips and drizzle with chocolate ganache.