# Monika Nagl's recipe: New Year's Eve dessert Two kinds of mousse with mascarpone



> 30 min.  Elaborate

## Zubereitung

1. To make the chocolate mousse, slowly melt the chocolate over a bain-marie. In the meantime, mix the mascarpone and cream together. Allow the melted chocolate coating to cool slightly and slowly mix into the mascarpone and cream mixture. Finally, stir in the grated chocolate and pour the mousse into a piping bag. Have 4 white wine glasses (or several small glasses) ready. Hold the glass at an angle and pipe the mousse diagonally from the bottom to the top, spreading it out a little with a spoon and smoothing it out.
2. For the forest fruit mousse, soak the gelatine in cold water. In the meantime, place the berries in a pan with the sugar, vanilla sugar and sparkling wine and bring to a gentle simmer. Remove the pan from the heat and dissolve the gelatine in it. Caution: This must not be too hot, it is better to leave to cool briefly! Leave the mixture to cool for 1-2 hours in the fridge - or alternatively in the freezer. As soon as the mixture is firm, puree it with a hand blender until almost completely smooth. Whip the mascarpone and cream until stiff and fold in the fruit puree. Pour into a piping bag and pipe into the second half of the glass.
3. For the decoration, mix the mascarpone with the cream and sugar. Fill the mixture into a piping bag with a star nozzle and pipe onto the mousse.
4. To make the chocolate figures, melt the chocolate over a bain-marie, leave to cool briefly and fill into a piping bag. Cut open the front of the bag only slightly and use it to trace the numbers (2024) marked on baking paper. Then immediately cover with sprinkles and leave to set in the freezer for approx. 10 minutes. Then carefully turn the numbers over and stick a shashlik skewer on each one with a little chocolate coating, as well as tracing the back with chocolate and covering again with sprinkles and leaving to set. Finally, decorate the dessert glasses with the numbers.

## Zutaten




*For the chocolate mousse:*

- 150 g dark chocolate coating
- 1 packet of GOLDSTEIG mascarpone
- 200 g cream
- 50 g grated chocolate

*For the forest fruit mousse:*

- 200 g forest fruits
- 200 g sparkling wine
- 1 packet of GOLDSTEIG mascarpone
- 100 g cream
- 70 g sugar
- 1 sachet vanilla sugar
- 1 packet of ground gelatine

*For the decoration:*

- 100 g GOLDSTEIG mascarpone
- 50 g cream
- 10 g sugar

*For the chocolate figures:*

- 100 g dark chocolate coating
- 4 kebab skewers
- Crumble