

Sweet Galentine's SCOOPS!®

Ingredients

- 18 TOSTITOS® SCOOPS!®
- 4 oz. bar bittersweet chocolate, chopped
- ¾ cup heavy whipping cream
- 9 small strawberries
- 1 tbsp powdered sugar
- Shaved chocolate, to garnish
- Sweetened whipped cream, to garnish

How to make it

1. Combine bittersweet chocolate and half of the cream in a small glass bowl. Microwave on high, stirring every 15 seconds until chocolate is smooth, about 45 seconds.
2. Whisk in remaining cream. Place in the freezer, stirring occasionally, for 20 to 30 minutes or until very cold. Like brrrrr, real cold.
3. While the chocolate is cooling, slice 2 sides off of each strawberry, discarding the center. (Or eat them. Why waste a strawberry?) Cut a small triangle out of the top of each slice to create a heart shape.
4. Beat cold chocolate mixture and powdered sugar with an electric mixer until stiff peaks form.
5. Spoon or pipe mousse into TOSTITOS® SCOOPS!®.
6. Top with strawberry hearts and garnish with sweetened whip cream if desired.



PREP
TIME
30 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with