

## Chocolate Pudding with Bailey's Mousse

Servings: 4

### INGREDIENTS

- 4 ea Chef's Line™ dark chocolate croissant puddings
- 8 oz Bailey's mousse (see right)
- 1 ea mint sprig
- 1 ea chocolate cup, 3-in

### PREPARATION

In 350° oven, heat pudding for 15 minutes. Pipe Bailey's mousse into chocolate cup and garnish with sprig of mint. Serve mousse and pudding side by side.



### Bailey's Mousse

#### INGREDIENTS

- 6 oz Glenview Farms® heavy cream, 40%
- 2 oz Chef's Line chocolate melting cake batter
- 2 oz Bailey's Irish cream

#### PREPARATION

Whip up heavy cream; fold in melting cake batter and Irish cream until mousse is stiff to peak. Refrigerate.

