

## chocolate-raspberry mousse in minutes

**Tupperware®**

Serves 12

- 1 cup heavy whipping cream
- ¾ cup chocolate-hazelnut spread(such as Nutella)
- ½ cup sour cream
- 1 tbsp. Chambord raspberry liqueur (may substitute any raspberry flavoring)
- 1 cup fresh raspberries

Place heavy whipping cream in base of Whip 'N Prep™ Chef. Replace cover, turn handle and whip cream until stiff peaks form. Remove and place in an 8¾-cup/ 2.1L Wonderlier® Bowl (recommended). Refrigerate.

Rinse the base under warm water until clean. Add chocolate-hazelnut spread, sour cream and Chambord or raspberry flavoring to Whip 'N Prep™ Chef base. Cover, turn handle and beat until smooth, a minute or two.

Gently fold whipped cream into chocolate mixture with the Saucy Silicone Spatula. Place in individual serving containers or Snack Cups and chill in the refrigerator until serving. Garnish with fresh raspberries.

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