

Chocolate Mousse Filled Pizzelle

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These Chocolate Mousse Filled Pizzelle are a sweet ending to a Valentine dinner or anytime you want a dessert everyone will love.

Delicate, thin, wafer like this recognizable Italian cookies aren't baked in the oven, they get their shape by pressing the batter between the hot Pizzella Iron .

This easy, quick cookie can be flavored with vanilla, anise, almond extracts and even chocolate, and shaped into cones to hold delicious fillings.

These cookies are easy, quick, delicious and use few ingredients, the only thing you need is a pizzella iron.

Things To know When Making Chocolate Mousse Filled Pizzelle

The first thing to know when making these Chocolate Mousse Filled Pizzelle cookies is to be sure the pizzella iron is well oiled and hot.

Another thing is the amount of butter and how tightly you press the iron will determine the texture and thickness.

I like mine thin and crispy, so I add a little less flour, and 2 tablespoons more of butter. You can use margarine or canola oil in place of the butter, I like the flavor of real butter

in cookies. As for the flavoring my favorite is that of my childhood, vanilla and anise. Sometimes I use almond extract and mix finely ground almonds in the mix. To form them into a cannoli , you have a few seconds while still hot to shape them into cylinder shapes, let them cool before filling with the chocolate mousse.

These cookies are easy, quick, delicious and use few ingredients, the only thing you need is a pizzella iron, to create restaurant quality desserts at a fraction of the cost without leaving home!!!

Ingredients For the Pizzelle

- 3 eggs
- 1 1/2 cups sugar
- 2 cups flour
- 2 teaspoons baking powder
- 2 teaspoons each vanilla and anise
- 1/2 cup melted butter

• Ingredients For the Chocolate Mousse

- 1 cup cold heavy whipping cream
- 4 oz. bittersweet chocolate
- 2 Tbs. butter
- 2 Tbs. strong coffee
- 3 eggs separated
- 1 Tb. sugar

• Instruction For the Pizzelle

- Heat Pizzelle iron
- Beat eggs with sugar, until light
- Add melted butter, vanilla and anise extract
- Combine baking powder with flour
- Add flour to liquid ingredients
- Mix until well blended
- Drop by tablespoon on to hot pizzelle iron
- Press the iron shut
- Bake 3 to 4 minutes

- While still warm fold the Pizzelle cookies into a cannoli shape
- Repeat with remaining dough
- Sprinkle with powdered sugar

▪ **Instructions For the Chocolate Mousse**

- Whip the heavy cream to soft peaks, then chill
- Melt the chocolate: put the chocolate, coffee and butter in the top of a double boiler over hot steamy water stirring frequently until smooth
- Remove chocolate from heat let cool until still warm to the touch
- Whip the egg whites until foamy and beginning to hold it's shape
- Slowly add in the sugar and whip until the egg whites form stiff peaks
- Add the egg yolks to the cooled chocolate mix well
- Gently fold in 1/3 of the whipped cream to thin and loosen the chocolate
- Fold in 1/3 of the egg whites repeat until all the cream and eggs are incorporated into the chocolate chill for at least 2 hours or until set
- Fill a Pastry bag with the chocolate mousse fill the Pizzelle cannoli with the chocolate mousse sprinkle with powdered sugar