

STAUD'S  
WIEN



*Coffee*  
& Chocolate

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# *Chocolate Coffee Mousse with Orange Salad*

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## **Ingredients for 8 bars**

250 ml whipped cream | 1 package of cream stiffener | hint of ground coffee | 3 untreated oranges |  
40 g granulated sugar | 2 jars of STAUD'S Coffee & Chocolate

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## **Preparation**

Half whip the whipped cream together with the cream stiffener and grounded coffee. Mix in both jars of STAUD'S Coffee and Chocolate, until you have a creamy mousse. Grate the zest of the oranges before peeling and filleting them. Save the juice, bring it to the boil together with the granulated sugar and the orange zest and reduce gently. Then, serve the orange filets on plates and sprinkle with the juice. Lastly, form the mousse to dumplings and place them on the orange salad.

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## **Delicious tip**

For the ultimate coffee experience, enjoy with an espresso.



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