NUTELLA CHEESECAKE MOUSSE

Makes 8 servings - (2 oz)

CRUST

Oreos, finely crushed 12 Oreos
Butter, melted 2 tbs

For the crust: (leave in cream filling. Don’t use Double Stuff) In a bowl, using a fork, blend together crushed Oreo’s and melted butter until evenly coated (alternately, I just chopped the Oreos into fine crumbs in the food processor then poured the butter and blended, scraping down sides of processor once). Divide crust mixture among the dessert cups. Gently press into an even layer. Set aside in refrigerator while preparing mousse.

MOUSSE

Heavy Cream 1 1/3 cup
Granulated Sugar, divided 4 tbs
Unsweetened Cocoa Powder 1 tbs
Cream Cheese, softened 8 oz
Nutella 1/2 cup + 2 tbs
Vanilla Extract 1/2 tsp

For the mousse: In a mixing bowl, using an electric hand mixer, whip 1 1/3 cups heavy cream until soft peaks form. Add in 3 tbs granulated sugar and 1 tbs cocoa powder and whip until stiff peaks form. In a separate mixing bowl, using electric hand mixer, whip cream cheese and 1 tbs sugar until very smooth and fluffy. Add in Nutella and vanilla and whip until well blended and fluffy. Fold half of the whipped cream mixture into cream cheese mixture and fold until slightly combined, then add remaining half and fold just until no streaks remain. Transfer mixture to a large piping bag Remove cups from refrigerator and pipe mousse over crust in each cup, then transfer to refrigerator and chill 1 hour (or up to 12 hours).
TOPPING

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Heavy Cream</td>
<td>2/3 cup</td>
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<tr>
<td>Granulated Sugar</td>
<td>1 1/2 tbs</td>
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*Chocolate shavings or sprinkles (optional)

For the topping: In a mixing bowl, using an electric hand mixer, whip 2/3 cup heavy cream until soft peaks form. Add in 1 1/2 tbs granulated sugar and whip until stiff peaks form. Transfer to a piping bag and pipe over tops of mousse. Serve garnished with chopped hazelnuts and chocolate shavings if desired.