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Natasha Pickowicz's Spiced Chocolate Mousse: Recipe from the God's Love Holiday Catalog

By [Emmett Findley, Director of Marketing & Communications](#)



Around the holidays, I love mixing a batch of chilled chocolate mousse in a dramatic, deep bowl served family-style. It can be made up to 3 days in advance, so you can cross it off your prep list well before the big day—that means more time spent with family and friends around the table, less time stressing out over a hot oven or stove. Kids love dusting on the cocoa powder and sprinkling on the candied cherries with their little fingers. Burlap & Barrel's mouthwatering Cocoa & Spice blend— developed with the God's Love We Deliver pastry team— adds so much unexpected depth to a classic mousse. Toasty mesquite, spicy cinnamon, and whole vanilla pods are blended right into heirloom East African cocoa powder; the effect is as warm and cozy as sitting around the fireplace.

~ Natasha Pickowicz

Natasha Pickowicz's Spiced Chocolate Mousse

Ingredients:

1 cup (240 g) cold heavy cream
¼ cup plus 1 tablespoon (75 g) water
¼ cup (50 g) sugar
8 ounces (225 g) dark chocolate, roughly chopped (about 1½ cups)
2 eggs (100 g)
1 large egg yolk (20 g)
½ teaspoon kosher salt
1 tablespoon (15 g) Cointreau
3 tablespoons (15 g) Cocoa & Spice blend, divided
Candied cherries (I love Amarena Toschi and Luxardo brands)
Flaky sea salt

Serves 6 to 8

30 minutes active time

2 to 3 hours inactive time

Method:

1. In a stand mixer or a large bowl, whisk the heavy cream to stiff peaks, 2 to 3 minutes. Keep chilled.
2. In a small pot, bring water, sugar, and 2 tablespoons of the Cocoa & Spice blend to a boil over medium heat, 2 to 3 minutes. Whisk well until smooth.
3. In a blender, combine chopped chocolate, whole eggs, egg yolk, kosher salt, and Cointreau. On high speed, slowly pour in the hot sugar syrup through the hole in the blender's lid and blend until the mixture appears smooth, 2 to 3 minutes. Set the mixture aside to cool; it should look bouncy and thick.
4. Fold half of the chocolate mixture into the chilled whipped cream until streaky, then add the rest of the mixture and fold until it looks smooth and combined. Pour mousse into a large, deep bowl. Cover and refrigerate for at least 2 hours, and up to 24 hours.
5. To serve, scoop into small dessert bowls and dust with the remaining tablespoon of cocoa powder using a small tea strainer. Garnish each serving with candied cherries and flaky sea salt.

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Padma Lakshmi's Cranberry Chutney: Recipe from the God's Love Holiday Catalog

My sweet great-aunt Bala used to make this chutney every year at Thanksgiving, and I must say it saved many a turkey sandwich from pathetic dullness. In college, I mixed it into boiled rice for a quick pilaf and smeared it o...



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Julia Turshen's White Pizza-Style Kale: Recipe from the God's Love Holiday Catalog

This is one of my absolute favorite recipes from my latest cookbook, Simply Julia. It's a skillet of garlicky greens topped with ricotta and mozzarella, broiled until the cheese melts and browns. Then you sprinkle the top wi...



8.26.22 / Community

Samah Dada Brings Her Culinary Community to God's Love

When Culinary Council member Samah Dada opened a volunteer shift up to her community of foodie followers on Instagram, the spots filled up within hours. Yesterday, those who signed up came to God's Love to meet Samah, ...