



Kentucky Colonel Chocolate Mint Cheesecake Mousse

4 ounces semi-sweet or sweet chocolate
1 (15 ounce) container ricotta cheese
2 Tablespoons brown sugar
2 Tablespoons Bourbon
2 Tablespoons Kentucky Colonel mint leaves, rough chop
2 ounces dark chocolate, grated
1/2 cup heavy cream, whipped

Butter Pecan Bourbon Praline Topping

1/4 cup unsalted butter
1 Tablespoon clear corn syrup
1/2 cup packed brown sugar
1/8 teaspoon salt
1 cup coarse chopped pecans
2 Tablespoons Bourbon
1 teaspoon vanilla
Garnish: Fresh mint sprigs as desired

Prepare Cheesecake Mousse: Place semi-sweet chocolate in microwaveable bowl; cook in microwave on high power for 1 minute 15 seconds or until melted; stir until smooth.

Whip ricotta cheese, brown sugar, bourbon, and mint leaves in food processor until light and fluffy. Slowly process in melted chocolate until smooth. Stir in grated chocolate.

Fold in whipped cream for a lighter texture. Divide 2 cups cheesecake mousse into four fancy glasses or 6 smaller custard cups. Place in refrigerator to chill.

Prepare Topping: In a medium saucepan, melt butter with corn syrup; stir in brown sugar and salt, cooking until smooth and starts to bubble; remove from heat; stir in pecans, Bourbon, and vanilla. Let cool to room temperature. Mixture will thicken slightly. Spoon cooled topping evenly over top of chilled mousse; replace in refrigerator until serving. Garnish top of each dessert with fresh mint sprig.

Yield: 4 large or 6 smaller desserts

Cook's Note: If you want to serve the topping as a sauce, add 2 to 3 Tablespoons heavy cream at the time it starts to boil. Flavor with Bourbon and vanilla.

About the Recipe:

Do you love chocolate mint, a touch of Kentucky Bourbon, and the flavor of cheesecake? Then this is the dessert for you. It's wed's cheesecake flavor into a chocolate mousse texture and is covered with butter pecan praline topping. It's fun to serve gourmet-style in fancy glasses but also feels right at home in smaller custard cups. Just lean back and pretend you are right there in Kentucky at the races. Yum...

About the Herb Kentucky Colonel Spearmint:

This **spearmint** has captured our hearts with a large leaf on a robust plant that is the basis for that little ole southern drink, the Mint Julep. **Kentucky Colonel Spearmint** can be used in any recipe calling for spearmint, including mint sauce and mint jelly. For More Information: See

<https://www.mountainvalleygrowers.com/mencordifolia.htm>

'Kentucky Colonel' Mint is by far the most delicious culinary herb, improved spearmint for Mint Juleps and Mojitos! 'Kentucky Colonel Mint' is quite easy to grow, and works well indoors. It will readily make itself at home in full sun to partial shade in moist soil. Most gardeners don't have any trouble growing it, they have trouble containing it.

This popular culinary herb has blooms that attract butterflies, however allowing your mint to go to flower will make the leaves taste bitter. Plant in full to part sun and place in a pot or container so that it will not overtake your herb garden!

For More Information See:

https://www.thegrowers-exchange.com/Mint_Kentucky_Colonel_p/her-mt05.htm