



## Chocolate Lovers Fettuccine a la Mode

Jacob · 30/09/2024



### Prep Time

15 mins

### Difficult

Medium

### Servings

35 mins

### Description

What a standout dessert after a romantic or everyday meal

### Ingredients

- - 10 ounces chocolate fettuccine -  $\frac{1}{4}$  teaspoon canola oil -  $\frac{1}{2}$  cup whipped cream - 1 tablespoon white sugar
- 1 teaspoon vanilla extract - 1 tablespoon unsweetened cocoa powder - 2 cups vanilla ice cream
- divided -  $\frac{1}{2}$  cup chocolate ice cream topping

### Instructions

1. Bring a large saucepan of water to a boil; cook the chocolate fettuccine until tender but not mushy
2. about 2 1/2 minutes. Drain the pasta and immediately place into a large bowl filled with ice water. Allow to stand until chilled
3. about 5 minutes. Drain the pasta again and toss with canola oil in a bowl to lightly coat. Refrigerate until fully chilled
4. at least 15 minutes. Lightly whisk the whipped cream
5. sugar
6. vanilla extract
7. and cocoa powder together in a small bowl until thoroughly combined. To make the desserts
8. divide the chocolate fettuccine between 4 dessert plates. Spoon a dollop of chocolate whipped cream on the fettuccine on each plate. Place  $\frac{1}{2}$  cup of vanilla ice cream onto the whipped cream. Spoon 2 tablespoons chocolate topping onto each dessert to serve.