

Chocolate mousse – the BEST you have ever had!

SERVES 4-6 | **PREP TIME** 5 MINUTES | **COOK TIME** 5 MINUTES | **COOLING TIME** 15 MINUTES

INGREDIENTS

50 g dark chocolate (85% or higher)

1/3 cup cream

2 egg yolks

½ cup cream

To garnish: 10 g dark chocolate (85% or higher),
shaved into curls, 2 tbsp berries (defrosted
if frozen)

METHOD

Chop the chocolate into smallish chunks and place in a heat-proof bowl. Set a metallic sieve over the bowl and keep to one side.

Place the first measure of cream (1/3 cup) and any special flavours (see the variations below) in a small, heavy-based pot and bring slowly to the boil over a medium heat. Watch it carefully, as cream often boils over suddenly. When the cream is boiling, take it off the heat, immediately whisk in the egg yolks and pour the hot cream mixture through the sieve into the chocolate bowl.

Cover with a plate and allow to melt for 5 minutes before whisking until smooth and incorporated. Allow the chocolate mixture to cool completely.

Whip the second measure of cream (1/2 cup), add to the cooled chocolate mixture and fold it through. Divide the mixture between small serving dishes or glasses, cover and place in the fridge to set. Serve with the chocolate curls and berries.



Recipe brought to you by Chef Craig Rodger and *WTF? Recipes*. Look for it in good book stores and online in April 2019.