

Chocolate Mousse Recipe

250g Dark Chocolate (best quality we use cocoa Barry but extra dark Green and Black should work okay)

4 Eggs

100g Sugar

1 tsp Coffee extract (camp coffee works well)

¼ pt Double cream

2 Leaves of Gelatine

1 Shot Cointreau

50ml White wine

Method

- Place chocolate in a dry clean stainless steel bowl over gently simmering water, stir only with a metal spoon.
- Once melted remove from the heat but keep the bowl over the water, it is important not to allow any water or condensation to contaminate the chocolate as this affects its viscosity and makes later stages harder to accomplish.
- In a round bottomed bowl place the egg yolks, sugar, cointreau and the white wine, whisk over hot water until light and fluffy and the mix has developed into soft peaks which hold.
- In a mixing bowl whisk the egg whites until firm.
- Whisk the cream to semi stiff.

Once all of this is ready combine in this way.

- Whisk the warm chocolate into the egg yolk mixture, until fully incorporated add the coffee extract.
- Alternatively fold in a spoon of egg white and a spoon of cream gently into the chocolate mix
- Try to achieve an even mixture with all the elements evenly distributed.
- Pour into a bowl and allow to set.
- If making into a cake add 2 leaves of melted gelatine at the incorporation stage when whisking in the cream and egg yolks.
- Feel free to add more alcohol to the mix for a boozy mousse.