



CHOCOLATE MOUSSE WITH BLACKBERRIES AND CREAM

(FOR 4 SERVINGS)

TOTAL PREPARATION AND COOK TIME: 30 MIN – CHILLING TIME: 4 H – DIFFICULTY: MEDIUM – CANNOT BE FROZEN

INGREDIENTS

- 200 g | 1 1/3 cups dark chocolate, chopped, plus 50 g extra to serve
- 100 g | 2/3 cup milk chocolate, chopped
- 3 tbsp unsalted butter, cubed
- 500 ml double cream
- 3 tbsp caster sugar
- 4 large egg yolks
- 1 1/2 tsp vanilla extract
- 150 g | 1 cup blackberries

PREPARATION METHOD

1. Combine both chocolates, the butter, and 60 ml cream in a heatproof bowl set over a half-filled saucepan of simmering water.
2. Stir until smooth and evenly melted before removing from the heat and leaving to cool.
3. In the meantime, whip the remaining cream in a large mixing bowl until stiffly peaked. Beat the egg yolks with the sugar and vanilla extract in a separate bowl until pale and thick, about 3 minutes.
4. Gradually whisk the melted chocolate mixture into the egg yolk mixture until smooth and even.
5. Whisk about one-third of the whipped cream into the chocolate mixture and then fold through most of the remainder until there are no visible streaks of cream left; keep about 2-3 tbsp whipped cream reserved for the garnish.
6. Divide the mousse between four serving glasses. Cover and chill for at least 4 hours; chill the reserved whipped cream as well.
7. When ready to serve, top each mousse with the reserved whipped cream and some blackberries. Grate over some more dark chocolate before serving.

AMAGRAM