

Chocolate Mousse

Description



Ingredients

2 cups Sephra Belgian Dark Chocolate
7 Egg Yolks
1/2 cup Golden syrup
2 cups cream
2 Tbsp. Vanilla Extract
A Pinch of Salt.
Yield: Eight 170g portions.

Preparation

Melt the chocolate in the microwave, stirring every 10 seconds.

In a large bowl, whip the egg yolks and salt together with an electric mixer until thick and pale yellow and then set aside.

In a small saucepan, bring corn syrup to a boil, then slowly pour into yolk mixture beating at medium speed. Once the mixture is added, increase to high speed and whip mixture until cool.

In a separate bowl, whisk the cream with the vanilla extract until it forms soft peaks.

Fold melted chocolate into yolk mixture, then gently fold in the cream mixture. Spoon or pipe mousse into wine glasses and refrigerate for at least one hour before serving.

Serving Suggestion: Alternate the mousse with layers of Sephra Belgian Dark Chocolate chips.

A twist: Flavour the mousse with mint or orange by substituting the vanilla extract with mint extract or by adding orange zest to the cream while whipping.

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