



Desserts

Chocolate mousse

Method

- Place the chocolate in a heatproof bowl over a pan of gently simmering water (don't let the bowl touch the water). Stir until melted. Remove bowl from heat and set aside to cool slightly.
- Place eggs and sugar in a large bowl and beat with electric beaters for 5 minutes, or until mixture is pale, thick and doubled in volume. Fold in cooled chocolate and cocoa powder until combined.
- In a separate bowl, whip cream until thickened (be careful not to over-beat). Use a large metal spoon to carefully fold the cream into the chocolate mixture, trying to keep the mixture as light as possible. Spoon into 6 serving glasses and chill in fridge for at least 1 hour. Remove from fridge 15 minutes before serving, then top with extra whipped cream and grated chocolate to serve.

Ingredients

- 4 1/2 ounces bittersweet chocolate, finely chopped
- 2 tbsp unsalted butter, diced
- 2 tbsp espresso or very strong coffee (I used decaf espresso from a local Starbucks)
- 1 cup cold heavy cream
- 3 large eggs, separated
- 1 tbsp sugar

Optional

- raspberries
- extra whipped cream