

# Grandma style chocolate mousse, chocolate bar, salted butter and passion fruit caramel

## Recette pour 4 personnes



## Description

A nice chocolate mousse covered with salty butter and passionfruit caramel.

## Ingrédients

For the mousse

- 150 Gr Dark chocolate
- 90 Ml 35% cooking cream
- 180 Gr Egg white
- 30 Gr Sugar
- 1 Unit(s) Egg yolk

For the salty caramel

- 100 Gr Sugar
- 35 Gr Salted butter
- 100 Ml Passion fruit

Dark chocolate tiles

- 200 Gr Dark chocolate

Whipped cream

- 200 Ml 35% whipping cream
- 1 Unit(s) Vanilla bean

## Préparations

Temps de préparation **60.00 mins**

For the mousse

Place your chocolate in a bowl, on a bain-marie with on low heat. Heat your cream until boiling. Remove melted chocolate from the heat and pour the cream on it and mix well. In the mixer, whip the egg whites with the sugar until it gets thick. Add the egg yolk in the chocolate and mix well.

Combine the meringue and the chocolate in two batches, first time by whisking, second time by folding. Put the mousse in the serving dishes and transfer to the fridge for at least 1h.

For the chocolate

The dark chocolate must be between 30°C-32°C. With a band of Rhodoid sheet, make the chocolate bands. When the chocolate is hard, break it in pieces. Reserve the chocolate in a dry and tempered room, no humidity at all.

For a more fancy presentation, use two different sized ring molds and make discs or rings of different sizes.

Salty caramel with passion fruit

In a pot, cook the sugar dry, until you reach a golden brown coloration. Add the butter and combine well. Add the warm cream and the passion fruit juice, whisk while boiling for two minutes until it gets smooth.

Whipped cream

Scrape the seeds from the center of the vanilla bean. In a cold bowl, combine the vanilla seeds and cold cream.

Whip until you reach a nice whipped cream consistency. Transfer to the fridge until ready to serve.

Plating

In the serving dish with the chocolate mousse, Place your chocolate tiles or rings shiny side up.

With the help of a pastry bag, make nice little dots or dollops of whipped cream. At the table, pour the caramel on top directly in front of your guests.

**Bon appétit!**