

Bailey's chocolate mousse

Recette pour 4 personnes

Description Creamy dark chocolate flavored with Bailey's and served in small glass jars.

L'idée déco Vary the origins and the cacao percentages of your chocolate to explore many facets of the taste of this product.

Ingrédients

For the chocolate mousse

- 250 Gr Milk
- 3 Unit(s) Egg
- 225 Gr Dark chocolate
- 250 Gr 35% whipping cream
- 50 Ml Bailey's
- 150 Gr Sugar

Préparations

Temps de préparation **30 mins**

Temps de repos ? **120 mins**

General preparation

Separate the egg yolks from the whites and keep the yolks only.

Preparation of the mousse

In a small pot, pour the milk and bring to a boil. In a bowl, whisk the egg yolks with sugar until it becomes paler. Pour a little bit of hot milk on the yolks and mix well to temper it. Pour back the mixture in the pot and mix with a spatula until the cream thickens, stirring constantly. Be careful not to boil the cream. (The temperature should never get higher than 82C). Pour the hot cream on the chocolate. Let sit until it melts and mix in the Bailey's. Let the chocolate cream cool down to room temperature. In a large bowl, whip the cream until you reach soft peaks. Mix half of the whip cream in the chocolate cream using the whisk. Add in the other half of whip cream and fold with the spatula until you get a homogeneous mixture. Pour the mousse mixture in small verrines and let set for about 2h in the fridge before serving.

To serve

Garnish with chocolate pearls, raspberries or grated chocolate.

Bon appétit!