

Chocolate mousse grandma style, chocolate wafers, raspberry coulis and fresh raspberries |

Recipe for 4 servings

Description

Childhood memories, creamy dark chocolate mousse, made with egg whites, crystallized dark chocolate wafers, raspberry coulis and fresh raspberries.

Note

The fruits used can be replaced, many fruits go well with chocolate

Ingredients

Chocolate mousse

- 100 Gr Dark chocolate
- 75 Gr 35% whipping cream
- 120 Gr Egg white
- 30 Gr Sugar
- 1 Unit(s) Egg yolk

Chocolate wafers

- 100 Gr Dark chocolate
- 1 Leaf(ves) Rhodoid

Raspberries coulis

- 30 Gr Sugar
- 30 Ml Water
- 200 Gr Raspberry puree

Topping

- 12 Unit(s) Raspberries

Preparation

- Preparation time **30 mins**

Chocolate mousse

Melt your chocolate in a bowl over a double boiler at low heat. In an other pot, heat your cream until boiling. Once the chocolate is melted turn off the heat and pour the hot cream over it and mix well using a whisk. In a different bowl whip the egg whites with a whisk once they form peaks add the sugar and whip again, add the egg yolks to the chocolate and mix well. Then add the egg whites (French meringue) to the chocolate mixture folding gently with a whisk. Pour the chocolate mousse in glass jars, let it cool down overnight in the fridge.

Chocolate wafers

Crystallization of dark chocolate and white chocolate (Doing of the temperature curve). The best temperature to use Black Chocolate is between 30 C and 32 C, for white chocolate it's between 27 C and 29 C, for Milk Chocolate it's between 29 C and 30 C Using Rhodod sheet or tape, make chocolate stripes. Once the chocolate hardens, cut it or break it at the desired dimensions. Save the

chocolate pieces in a cool and dry place, avoid moisture.

Raspberries coulis

In a pan boil the water and sugar, Turn the heat off as soon as you have a strong boiling. Cool the syrup on an ice bath or other. Then you just have to mix up your cold syrup with raspberry puree. Cut the fresh raspberries in half on the long side .

Assembling

Pour the raspberry coulis in the jar, making sure you cover the entire chocolate mousse surface. Place beautifully few pieces of fresh raspberries and pieces of dark chocolate wafers here and there.

Bon appétit!