

Glass of chocolate cream with crumble and salted butter caramel mousse

Recipe for 4 servings / 12 tapas



Description

chocolate cream with cocoa crumble and caramel mousse in a syphon.

Note

You can change the flavours of the cream (white chocolate, vanilla...)

Ingredients

Chocolate cream

- 125 Ml 35% cooking cream
- 125 Ml Milk
- 30 Gr Sugar
- 135 Gr Dark chocolate
- 3 Unit(s) Egg yolk

Cocoa crumble

- 50 Gr Butter
- 50 Gr Sugar
- 85 Gr Flour
- 15 Gr Cocoa powder

Caramel mousse

- 50 Gr Sugar
- 5 Gr Butter
- 175 Gr Cream 35%

Preparation

- Preparation time **30 mins**

Chocolate cream

Boil the milk and the cream together. Whip egg yolks and sugar together. Temper the eggs with the mix of milk and cream and put it back in the pot with the rest of the milk and cream. Cook it as a custard cream. Out of the fire add the chocolate and stir until it is melted. Shed in little glasses and leave it in the fridge.

Cocoa crumble

Temper the butter one hour before to use it. Mix all the ingredients together and make like sand with it. Put it on a tray on a parchemin paper and cook it 8-9 minutes in the oven at 390°F. Cool it down.

Caramel mousse

Make a caramel with just the sugar. Add the butter inside then the cream. Cool it down and put it in a siphon with gaz.

Finishing

On the top of the chocolate cream, pour a few pieces of crumble then the caramel mousse. Serve.

Bon appétit!