

# Bentalls

## Rich Chocolate Mousse

### Ingredients:

175g plain chocolate, coarsely chopped or grated  
3tbs water  
15g unsalted butter  
3 yolks from medium eggs  
225ml double cream  
1tbs vanilla caster sugar  
50g chocolate flakes, to decorate

**N.B:** For mousse with a hint of mocha, melt the chocolate with strong black coffee instead of water

### Method:

1. Put chocolate and water in a bowl and microwave on defrost for 1-2 minutes until the mixture melts.
2. Remove bowl and add butter and stir until melted, then cool for 5 minutes.
3. Stir in egg yolks one at a time, then leave to cool for 15 minutes.
4. Meanwhile, whip the cream and sugar together until soft peaks form.
5. Reserve one third and fold the remaining whipped cream into chocolate mixture.
6. Divide into individual serving bowls.
7. Chill until set.
8. Decorate with reserved cream and chocolate flakes.