

## Chocolate Mousse



Bring 4 -5 ramekins dishes

### Ingredients

- 150ml double cream
- 150g good-quality **dark** chocolate, broken into squares (not Dairy milk or Galaxy)
- 1 tablespoon orange juice or strong coffee (optional)
- 2 eggs, separated



### Method

1. Put the chocolate in a heatproof bowl, place over a pan of simmering water, and melt slowly. **Do not allow to get too hot.**
2. Meanwhile, lightly whip the double cream until thick but floppy.
3. When the chocolate has melted, add the egg yolks and orange juice or coffee (if using). Cool.
4. In a separate clean, dry, **glass** bowl, whisk the egg whites until just stiff. Gently fold into the chocolate mixture with a metal spoon, being careful not to knock all the air out.
5. Gently fold in the whipped double cream.
6. Spoon into little bowls or glasses and chill for 1-2 hours in the fridge to set.
7. Decorate with chocolate curls or fresh fruit e.g. raspberries, a dusting of cocoa powder or icing sugar, or piped cream
8. Serve with crisp biscuits.