

Ingredients needed for: \_\_\_\_/\_\_\_\_/\_\_\_\_ Name: \_\_\_\_\_

## MOCHA BAVAROIS

### Ingredients

1 tsp oil (to grease)  
150ml whole milk  
150ml double cream  
1 ½ tablespoons instant coffee  
40g dark chocolate  
4g gelatine leaves  
2 egg yolks  
35g caster sugar

### Equipment

2-3 dariole moulds/ramekins  
Kitchen paper towel  
2 Large bowls  
Saucepan  
Jug  
Silicone spatula  
Balloon whisk  
Sieve

### Method

1. Lightly oil the moulds and leave any excess oil to drain onto kitchen paper.
2. Whisk the double cream into soft peaks and leave to chill in the fridge.
3. Chop or break up the chocolate into small pieces.
4. Pour the milk into a saucepan, add the chopped chocolate and instant coffee, and gently bring to 'scalding point' (just before boiling point).
5. Remove from the heat and leave to cool.
6. Whilst the milk is cooling, place the gelatine sheet into a jug and cover with cold water to soften.
7. In another bowl, whisk the caster sugar and egg yolks together until pale.
8. Pour the milk onto the egg mixture and whisk until fully combined. Return to the saucepan.
9. Place the saucepan back onto a low heat, and stirring all the time, heat the mixture until it becomes a thin custard – do not heat too much or too quickly or you will have scrambled egg! Remove from the heat.
10. Squeeze any excess water from the gelatine, then stir into the custard. Pass through a fine sieve into the clean jug.
11. Chill in the fridge or over an ice bath (if possible).
12. Once cooled, gently fold the cream into the custard mixture.
13. Pour the mixture into the prepared moulds and chill in the fridge for several hours.
14. To serve, dip the mould quickly into a bowl of warm water to loosen the bavarois, and turn onto a serving plate.

You can omit the coffee for a chocolate flavour, or remove both the coffee and chocolate, and use vanilla instead.