



# Orange Chocolate Mousse



**Servings:** 4  
**Total Time:** 3 hrs 30 mins  
**Resting Time:** 5 mins (to cool)  
 3 hrs (to chill)



## METHOD

Break up the chocolate into a bowl and set it over another bowl of hot water. Stir until it melts, remove from hot water & leave to cool for about 5 mins to room temperature. Separate the eggs into bowls. Whisk the egg whites until stiff. Lightly whisk the egg yolks. In another bowl, whisk the sugar & cream together until soft peaks are formed.

## INGREDIENTS

150g chocolate (dark, plain or white)  
 3 eggs  
 1 Tbsp castor sugar  
 250ml fresh or long-life cream  
 1 orange (for juice & zest)



For Garnish  
 chocolate flakes and/or almond flakes

## VARIATIONS

- \* Replace the orange with 40-80g crushed honeycomb chocolate (2 Crunchie chocolate bars) folded in after the cream.
- \* Replace the orange with 1 Tbsp cognac or liqueur (Frangelico or Van der Hum) and add to the chocolate with the egg yolks.
- \* Garnish with grated chocolate, preserved mandarin oranges or orange curls.

Add the egg yolks and orange juice & zest to the chocolate and mix until well blended. Stir in a quarter of the egg white into the chocolate mixture and then fold the chocolate mixture into the remaining egg white. Finally fold in the cream. Spoon the mousse into dessert glasses or a serving bowl, cover with plastic wrap and chill in the fridge for at least 3 hrs.

Remove the plastic, garnish with chocolate flakes and/or almond flakes and serve.

