



Espresso Chocolate Mousse

Recipe by Chiara Turilli

Serves: 6

Cooking: 1hr 30min

Difficulty: Easy

Ingredients :

- 400g dark chocolate, melted
- 5 eggs, separated
- 1 cup cream
- 3 tbs Selati Castor Snow
- 2 shots of espresso
- Cocoa powder for dusting

Methods :

- Mix the egg yolks and sugar and set aside.
- Melt the chocolate on a double boiler and allow to cool slightly.
- Once the chocolate has cooled, whisk it into the egg yolks until combined.
- Beat the cream until stiff peak stage and then gradually add it to loosen the chocolate mixture.
- Fold in the espresso, you can also use a mixture of 2 tbs instant coffee with 4 tbs water instead.
- Beat the egg whites until soft peak and gradually fold them in for a light fluffy mousse.
- Pour into glasses and place it in the fridge for at least 4 hours or overnight to set.
- Dust with good quality cocoa powder once you are ready to serve!