CHOCOLATE & ORANGE MOUSSE

DIRECTIONS

01 Break the chocolate into pieces into a heatproof bowl and add the butter.

02 Gently melt them together over a saucepan with a little water in the bottom of the saucepan, being careful the water doesn't touch the bottom of the pan. Once its melted set aside to cool a little.

03 Whip the cream until you have soft peaks.

04 Separate the eggs and whisk the egg whites until they are light and fluffy then add in the sugar in two batches.

05 Once the chocolate has cooled a little, zest the orange into the chocolate mixture and add in the orange juice. Mix together.

06 Lightly whisk the 3 egg yolks, then add to the chocolate orange mixture and combine well.

07 Gently fold the chocolate mixture into the whipped cream and whisked egg whites, without reducing the air from the whipped cream and egg whites.

08 Either serve in a large bowl or individual ramekins.

09 Place in the fridge for at least 3 hours before serving or can be made up to a couple of days before hand.

10 Before serving you can decorate with whipped cream or chocolate flakes or even a slice of orange.

INGREDIENTS

- 200g dark chocolate 70 %
- 40g unsalted butter
- 200ml double cream
- 3 eggs
- Zest & juice of an orange
- 40g caster sugar