

# COOKING CUISINE

15<sup>th</sup> June 2022

## Black Forest Chocolate Mousse

Serves 4

### Equipment

- Sauce pan
- Bain mairie
- Electric or hand whisk

### Ingredients

- 125ml whipping cream
- 3 eggs (separated)
- 60 gr icing sugar
- 150gr fondent chocolate (baking chocolate)
- 100gr white chocolate
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- For the cream layer & topping
- 250 gr mascarpone
- 250ml whipping cream (halved)
- 1 tsp vanilla extract
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- For the Cherry layer:
- 60ml kirsch, cassis, sherry or marsala wine
- 2 cups cherries, (stones removed)
- 100ml water
- 2tbsp Cornstarch
- 1 tbs sugar
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- 4 tbs chocolate flakes, drops or sprinkles
- A few extra cherries



### Directions

- Heat the destoned cherries in a pan with the water and sugar, bring to a simmer and gently simmer for 10 min to reduce the syrup to a liquid. Add the kirsch and the cornstarch. When thickened, set aside to cool.
- Melt all the chocolate together in a heat proof bowl over a pan of simmering water. Make sure the bowl doesn't touch the water. (bain marie), when melted and all chocolate combined.
- In a sperate bowl, beat the egg yolk and sugar together until thick and pale.
- Whisk the egg whites together in another large bowl. Make sure the bowl is clean, dry and oil free. Beat the egg whites until stiff.

- Using a metal spoon, fold the chocolate into the egg yolk mixture. Set the mix aside.
- Whip the mascarpone in a bowl with an electric mix until creamy. Slowly add half the whipping cream and the vanilla extract. Set aside
- Starting with the chocolate mousse, layer all ingredients in serving glasses and finish by topping with the mascarpone cream. A few whole cherries and chocolate flakes. Sit in the fridge for 30 min and enjoy!
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# Recipe 2 Title

Serves x

## Equipment

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## Ingredients

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## Directions

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