

DARK WITH COFFEE

Chill for at least 6 hours. Serves 6

- 150g (5oz) dark chocolate, minimum 60% cocoa solids, broken into pieces
- 2 tablespoons filter coffee
- 60g (2 1/2 oz) unsalted butter
- 3 large eggs, separated
- 3 tablespoons caster sugar
- Cocoa powder

Melt the chocolate with the coffee and the butter in a heatproof bowl suspended over a saucepan of barely simmering water. Remove from the heat and stir. Stir in the egg yolks until the mixture is very smooth. Whisk the egg whites until soft peaks form, add the sugar and whisk until the mixture is stiff and glossy. Fold a ladleful into the chocolate and then add the rest of the egg whites delicately, to retain as much air as possible and ensuring no white spots from the meringue remain. Spoon into a serving bowl or six individual ramekins and chill for at least 6 hours. Dust with cocoa powder before serving but do not return the mousse to the fridge at this stage as the cocoa will absorb moisture.



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