

BITTER CHOCOLATE MOUSSE WITH BLACKCURRANTS

Chill for a minimum of 1 hour. Serves 4-6

4 tablespoons of blackcurrants topped and tailed or tinned blackcurrants, strained

1 dessertspoon clear honey

150g (5oz) Hazelnut and Currant Dark Chocolate or other good-quality fruit and nut chocolate

5 egg whites

25g (1oz) caster sugar

2 egg yolks

Gently stew the blackcurrants in the honey. Once softened, remove from the heat and leave to cool. Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water and leave to cool slightly. Whisk the egg whites until soft peaks form, then add the sugar. Continue to beat until stiff and glossy. Stir the egg yolks into the melted chocolate then mix in one-third of the egg whites. Gently fold in the remainder of the egg whites. Spoon the blackcurrants into the base of your containers, then pour in the chocolate mousse. Chill for at least 1 hour before serving.

SIMPLE WHITE

Chill for a minimum of 4 hours. Serves 4-6

400g (14oz) good-quality white chocolate, broken into pieces

3 gelatine leaves

700ml (1 1/4 pints) whipping cream

5 large egg yolks

125g (4 1/2 oz) icing sugar

3-4 tablespoons Grand Marnier

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Dissolve the gelatine in two tablespoons of warmed cream. Beat the egg yolks and sugar, add the Grand Marnier, gelatine cream and melted chocolate, and stir together well. Whip the remainder of the cream until thick and then fold into the chocolate and egg yolk mixture. Pour into a mould or individual ramekins and chill for 4 hours. This mousse is delicious served with a raspberry coulis and visitandines or with a crust of melted dark chocolate, poured over and left to harden.



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