

Granny style chocolate mousse, chocolate bar, bitter chocolate drops

Recipe for 4 persons

Description

Childhood memories, creamy dark chocolate mousse, made with egg whites, crystallized dark chocolate wafers and a bitter chocolate gel.

Ingredients

Chocolate mousse

- 150 Gr Dark chocolate
- 90 Gr 35% cooking cream
- 180 Gr Egg white
- 30 Gr Sugar
- 1 Unit(s) Egg yolk

Chocolate wafers

- 200 Gr Dark chocolate
- 1 Leaf(ves) Rhodoid

Bitter chocolate gel

- 225 Gr Sugar
- 225 Ml Water
- 50 Gr Cocoa powder
- 3 Leaf(ves) Gelatin
- 1.50 Gr Agar-agar

Preparation

- Preparation time **60 mins**

Chocolate mousse

Melt your chocolate in a bowl over a double boiler at low heat. In an other pot, heat your cream until boiling. Once the chocolate is melted turn off the heat and pour the hot cream over it and mix well using a whisk. In a different bowl whip the egg whites with a whisk once they form peaks add the sugar and whip again, add the egg yolks to the chocolate and mix well. Then add the egg whites (French meringue) to the chocolate mixture folding gently with a whisk. Pour the chocolate mousse in glass jars, let it cool down overnight in the fridge.

Chocolate wafers

Crystallization of dark chocolate and white chocolate (doing of the temperature curve). The best temperature to use black chocolate is between 30 ° C and 32 ° C, for white chocolate it's between 27 ° C and 29 ° C, for milk chocolate it's between 29 ° C and 30 °C. Using Rhodoïd sheet or tape, make chocolate stripes. Once the chocolate hardens, cut it or break it at the desired dimensions. Save the chocolate pieces in a cool and dry place, avoid moisture.

Bitter chocolate gel

In a sauce pan, mix the water, the sugar, the cocoa powder and the agar-agar powder. Place your pan on a high heat and stir gently with a whisk. Bring to boil for at least 1-2 minutes, then remove from heat, add the well drained gelatine leaves. Let it cool down and keep it in the fridge overnight. The next day, place your cocoa gel in a blender with 4 or 5 tablespoons of water to make it smooth with a thick consistency, transfer the gel in a squeeze bottle.

Bon appétit!