

Jar of chocolate mousse and caramelized hazelnuts |

Recipe for 12 tapas

Description

Unctuous dark chocolate mousse accompanied by crunchy caramelized hazelnuts.

Note

Vary the origins and strength of cocoa to discover different ranges of chocolate tastes. Keep your caramelized hazelnuts in an air-tight container away from humidity otherwise they may lose their crunchy side.

Ingredients

For the chocolate mousse

- 335 Gr Dark chocolate
- 100 Gr Butter
- 6 Unit(s) Egg
- 10 Gr Salt
- 65 Gr Sugar

For the caramelized hazelnuts

- 35 Gr Hazelnuts
- 65 Gr Icing sugar

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**
- Resting time **120 mins**

General preparation

Separate the egg whites from the yolks.

Preparation of the caramelized hazelnuts

Prepare a caramel by placing the sugar in a saucepan and cover with water. Boil until you obtain a nice caramel color. Meanwhile, place the hazelnuts on a baking sheet and bake in oven for 5-10 minutes until golden brown. Pour hot nuts into the caramel, mix well and pour onto a tray lined with parchment paper. Let cool completely until it hardens then crush the hazelnuts with the back a small pot, or a tenderizer hammer.

Chocolate mousse preparation

Melt chocolate and butter in double boiler. In the bowl of a kitchen aid, place egg whites and sugar. Whip until it rises in volume and until you get a soft peak meringue. Mix the egg yolks with the chocolate and let rest until it reaches room temperature. Add half the volume of meringue and whisk well. Add the remaining meringue and fold delicately in order not to lose volume. Mix well and divide the mousse into the molds of your choice.

To serve

Garnish the mousse with caramelized hazelnuts and let set in the fridge at least 2 hours before serving.

Bon appétit!