

# Chocolate Mousse

Recipe by Chef Danny Capadouca

## Equipment Needed:

Scale  
Mixer with the whisk attachment  
Sauce Pot  
Stainless Steel Bowl x2  
Piping bag with tip (optional)

## Ingredients:

114 g	Dark Chocolate	
250 mL	Whipping Cream	
75 mL	Liquid***	(can be anything, water, juice, fruit puree or alcohol)
5 mL	Gelatin	

## Method:

1. Place chocolate in a medium stainless steel bowl. Place the bowl over a pot of simmering water and turn off the heat. Allow chocolate to sit until it is melted.
2. Put whipping cream in the mixer with the whisk attachment and whip on medium speed until you have reached soft peaks in the cream. Set the cream aside.
3. Place the gelatin in a stainless steel bowl and add the cold liquid to soften. Place the bowl over a pot of simmering water to dissolve the gelatin.
4. When the gelatin is dissolved, add it to the melted chocolate and stir until combined.
5. Fold the whipped cream into the chocolate mousse in thirds.
6. Allow the mousse to rest in the fridge for 10-15 mins before piping or if molding pour into molds immediately.