



MANOLO BLAHNIK

Chocolate Mousse

"This scrumptious dessert is one of my favourites to serve at a dinner party where it's delighted countless guests in the past! It's a delicious treat sure to satisfy your sweet tooth." – Kristina Blahnik

INGREDIENTS

2 bars semi-sweet
chocolate
2 tablespoons butter
6 eggs, separated
80g + 2 tablespoons
sugar
120ml whipping cream

For serving:

1-2 squares of
chocolate
2 tablespoons sugar
120ml whipping cream

METHOD

Break the chocolate into small pieces and place with your butter in a heatproof bowl over a saucepan of boiling water. Stir with a wooden spoon until it's all melted and smooth.

Let that cool for just a few minutes before whisking in your egg yolks one at a time.

Be sure you are whisking until the mixture is smooth before adding the next yolk. Once all six yolks are whisked in, set this bowl aside.

In a separate bowl, beat the egg whites until they become nice and foamy – you'll see soft peaks beginning to form. Gradually beat in the 80g of sugar and continue beating until stiff peaks form. Use a soft spatula to fold this egg white mixture into your chocolate mixture, folding just until incorporated and then set this aside.

In another bowl, beat the heavy cream until it begins to thicken, add the tablespoons of sugar and continue beating until the cream forms stiff peaks. Gently fold this whipped



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METHOD CONTINUED

cream mixture into the chocolate mixture, mixing just until incorporated. You really don't want to overmix!
Now divide the mousse into glasses – whatever kind strikes your fancy. Cover each and let set in the refrigerator for at least 2 hours. If you have a sweet tooth as I do, whip up some cream with the sugar before serving to dollop atop. For the very final touch, sprinkle a bit of shaved chocolate over it all.