



Indulgent Chocolate Mousse Dessert

9 servings



Difficult

● up to 60 Min.



Ingredients:

For the Base:

150 g Digestive Biscuits
(crushed)
75 g Unsalted butter (melted)
75 g Dr. Oetker Dark Chocolate
Chips

For the Mousse:

2 Medium Eggs (separated)
150 g Caster Sugar
225 ml Milk
2 Dr. Oetker Gelatine Sachets x 2
(6 tsp)
90 ml Water (6 tbsp) Hot
150 g Dr. Oetker 72% Extra Dark
Chocolate (Chopped into small
pieces)
5 ml Dr. Oetker Madagascar
Vanilla Extract (1 tsp)
275 ml Double Cream

1 For the Base:

Line the base of a deep 20cm (8 inch) square cake tin with tin foil.

2 Mix together the base ingredients and press into the base of the tins using a spoon. Chill until firm.

3 For the Mousse:

In a separate bowl, whisk egg yolks with 75g of the sugar. Bring the milk to the boil and pour over egg yolks, whisking all the time.

4 Return the mixture to the saucepan and continue to heat until the mixture thickens but do not allow it to boil.

5 Dissolve the Gelatine in the hot water. Then add the Gelatine, Chocolate and Vanilla Extract to the milk mixture and stir until smooth and allow to cool.

6 Lightly whip the cream and fold into the cooled mixture. In a separate bowl whisk the egg whites until stiff, add the remaining sugar a spoonful at a time and whisk to soft peaks. Fold into the chocolatey mixture and pour over the biscuit base.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 7 Chill your dessert for about two hours before serving and then cut into squares.
- 8 Serve with some whipped cream and cocoa powder if desired.

Tip from the Test Kitchen

- For a special touch, why not make your own abstract chocolate shapes to push into the top of the mousse. Just drizzle melted Chocolate onto greaseproof paper, leave to set, then peel off and place on top of the mousse.

