



Chocolate Mousse Three Ways

Chocolate mousse has never gone out of fashion because it simply tastes so good (and is so easy to make). For something a bit different, I developed this two-tone version, but use this recipe to make just one colour if you prefer.

Serves 6



INGREDIENTS

- 100g dark chocolate
- 100g white chocolate
- 6 eggs, separated
- 1 tablespoon brandy
- 1 tablespoon Cointreau
- 300ml single cream

METHOD

1. Melt white chocolate and dark chocolate separately and place in separate mixing bowls.
2. Add 3 egg yolks to each bowl.
3. Add brandy to dark chocolate and Cointreau to white chocolate and beat both mixtures well until thick and smooth.
4. Whisk egg whites until firm peaks form, divide between bowls and gently fold into chocolate mixtures.
5. Whisk cream until firm peaks form and gently fold half into each chocolate mixture.
6. Add spoonfuls of each mixture to 6 glass serving dishes, alternating between dark and white.
7. Use a wooden skewer to form a swirl pattern on the top.
8. Refrigerate until firm, preferably overnight.