



Easy Chocolate Mousse

Serves 4-6

Cooking/preparation time: 25 mins

Ingredients:

150g (3 cups) mini marshmallows
50g (½ stick) unsalted butter, softened
250g (9 oz) dark chocolate, chopped into pieces
60ml (¼ cup) hot water
284ml (1 cup) double/heavy cream
1 tsp vanilla extract
Pinch fine sea salt
White chocolate curls, for decoration (optional)

Put the marshmallows, butter, dark chocolate and hot water into large heavy-based saucepan over a low heat. Melt the contents slowly, stirring occasionally, until smooth. Remove from the heat and allow to cool for a few minutes.

Combine the cream and vanilla in a small bowl, and then stir into the chocolate mixture, along with the sea salt, until fully combined.

Pour the chocolate mousse mixture into your whipped cream dispenser. Place one N2O charger inside the charger holder, screw onto the dispenser and release the gas. Unscrew the charger holder, and discard the charger, then shake the canister 16-20 times. Use the whipped cream nozzle to pipe the mousse into individual glasses or ramekins and then place into the fridge to chill for around 10-15 mins (or longer if desired). Serve sprinkled with the white chocolate curls.

Notes: The mousse will appear fairly liquid in appearance when first dispensed into the serving glasses, but will solidify slightly and take on an even lighter, bubblier appearance after a short chill time.

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