
Chocolate Mousse with Devonshire Cream

Description

Chocolate Mousse is always a favorite with fluffy consistency and a light texture topped with a sweet Devonshire cream.

Total time: 35 min Yield: 4 servings

Ingredients

3 eggs (separated)
3 Tbsp + ¼ cup sugar (divided)
¾ cup cream (divided)
6 oz chocolate chips
3 oz butter
1 cup sour cream
1 lemon (zest and juice)

Prep Time: 35 min Cooking Time: 0 minutes Total Time: 35 min

Instructions

Whip egg whites and 3 tbsp. sugar into stiff peaks in a small bowl. Whip ½ cup cream in another small bowl. Scramble yolks and mix into cream. Melt chocolate in a small bowl with the butter. Let chocolate cool then fold cream-egg mixture together. Then fold in egg whites. Do not over mix. Spoon into glass cups and refrigerate.

To make the Devonshire cream, whip ¼ cup sugar and ¼ cup cream. Mix sour cream and lemon plus zest. Then mix both together. Spoon on top of chocolate mousse.

Recipe brought to you by:

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