

---

# 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:

Chef Maka Kwon