

TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

CHOCOLATE & RASPBERRY MOUSSE WITH CORNISH CLOTTED CREAM

DESCRIPTION

Nothing says 'I love you' quite like chocolate and making the effort to make your sweetheart a homemade dessert. Here at Trewithen Dairy we've gone with a classic combination of flavours, raspberry and chocolate, but feel free to use whatever flavour jelly you prefer - chocolate and orange work well together or you could replace the dark chocolate in the mousse with white chocolate and team it with a strawberry jelly. The flavour combinations are endless...

MAKES: 2

INGREDIENTS

For the raspberry mousse

½ packet (approx. 70g) raspberry jelly
100ml boiling water
130g Trewithen Dairy Cornish Clotted Cream

For the chocolate strawberry hearts

2 strawberries
50g dark chocolate, 54%

For the chocolate mousse

70g dark chocolate, 54%
30g Trewithen Dairy Cornish Clotted Cream
1 large egg, separated
15g caster sugar

To serve

Trewithen Dairy Cornish Clotted Cream

METHOD

1. Break the jelly into cubes and place in the bowl of a stand mixer fitted with the whisk attachment (or place in a mixing bowl and use an electric hand mixer or balloon whisk). Add 100ml boiling water and stir with a fork until the jelly has melted.
2. Whisk the hot jelly for 2 - 3 minutes until no longer steaming, then add the clotted cream. Whisk for 2 - 3 minutes until light, fluffy and mousse texture.
3. Balance 2 water glasses or dessert glasses in a ramekin, mug, or muffin tin, so they are on an angle, propping them up with scrunched kitchen roll if necessary.
4. Transfer the raspberry mousse into a jug and pour into the glasses until the base of the glass is just covered and the mixture come about two thirds of the way up the side of the glasses on a diagonal angle.
5. Place in the fridge to set for 1 hour.
6. For the chocolate strawberry hearts, break the chocolate into pieces and place in a heatproof bowl set over a pan of just simmering water. Heat gently, stirring, until the chocolate is melted and smooth.
7. Hull the strawberries, cut in half lengthways, then cut a 'V' shape out of the top to create a heart shape.
8. Pour the melted chocolate into a tiny bowl or egg cup and dip the top half of the strawberries in the chocolate. Allow any excess chocolate to drip off, then leave to set on a piece of non-stick baking paper.
9. For the chocolate mousse, place the chocolate and clotted cream in a heatproof bowl set over a pan of just simmering water. Heat gently, stirring, until the chocolate is melted and smooth.
10. Remove from the heat and leave to cool slightly, then stir in the egg yolk with a wooden spoon until well combined.
11. In a separate bowl, whisk the egg white with the sugar until stiff peaks form, then gently fold into the chocolate mixture.
12. Spoon the chocolate mousse into the glasses on top of the set raspberry mousse. Place to set for 2 hours, then top with a large dollop of clotted cream before serving with the chocolate strawberry hearts.