



CHOCOLATE ORANGE TEMPTATION

with
Raspberries

Serves 6

For the Mousse:

- 200gm dark chocolate
- 150ml double cream
- 2 eggs, yolks and whites and separated
- 30ml orange liqueur
- 1 tspn vanilla extract
- 50gm caster sugar
- 150gm raspberries
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To serve:

- 180ml double cream, whipped to soft peaks
- 50gm raspberries
- 1 orange, zested
- 2 Tbsp grated dark chocolate

Melt the chocolate in a bowl over a pan of barely simmering water. It will take around 5 minutes on a gentle heat to melt completely. Stir well and set aside.

In another bowl add the egg yolks, orange liqueur, vanilla extract and 30ml of hot water. Place the bowl over a saucepan of barely simmering water and whisk continuously until the mixture thickens and becomes pale and fluffy. Remove the bowl from the saucepan and continue whisking until it comes to room temperature.

Whip the double cream to soft peaks and set aside. Whisk the eggs whites in a separate bowl until soft peaks form, then gradually begin to add the sugar whilst whisking until firm peaks form.

Mix the chocolate into the egg yolk mixture until completely combined. Gently fold in the whipped cream along with half of the egg whites. Then fold in the remaining eggs whites very gently.

Divide the raspberries between the 6 glasses and top with the chocolate mousse. Allow to set in the fridge for a couple of hours. When the mousse has set top with a dollop of whipped cream, a few raspberries, a little orange zest and a sprinkle of grated chocolate.

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