



GRENADE ÉPICÉE

#MOUSSEAUCHOCOLATCHALLENGE

THE WINNING RECIPE



INGREDIENTS

- 125g *Springli Grand Cru Beni chocolate* (75% cacao)
- 1 *tblsp rooibos tea with vanilla*
- 16 *Tasmanian pepperberries*
- 15g *pomegranate molasses*
- 150g *cream*
- 2 *medium eggs*
- 155g *sugar*
- *Pinch of salt*



Tamina Laternser

Preparation (a day in advance)

1. A day before you want to prepare the mousse, place the cream in a saucepan with the tea and 10 pepperberries and bring to the boil. Leave to stand for 10 minutes and then strain. Add five more pepperberries and leave the cream in the fridge overnight.

Making the mousse (the day before serving)

The mousse au chocolat tastes best if prepared the day before serving.

2. Melt the chocolate with one ground pepperberry in a bain-marie. Ensure no water or steam comes into contact with the chocolate.
3. Whip the pre-flavoured cream until fluffy – don't let it become too stiff. Place in the fridge.
4. Place the two egg yolks and 15 g sugar in a mixer and beat until light and fluffy. Add the pomegranate molasses and mix in.
5. Whip the egg whites with the salt until it forms stiff peaks, gradually adding the remaining 40 g of sugar.
6. Add the warm, melted chocolate (approx. 45 °C) to the egg yolk mixture and whisk in well.
7. Mix half the whipped cream into the chocolate and egg-yolk mixture and then the second half.
8. Do the same with the beaten egg whites: divide into two portions and fold into the mixture one after the other, so it stays nice and fluffy.
9. Put the mousse in a bowl, cover and leave to stand in the fridge overnight.

To serve

10. Form the mousse into quenelles with a lukewarm tablespoon and present on a plate.
11. Garnish with pomegranate seeds, chocolate decorations and cream as desired

We hope you enjoy this exquisite chocolate dessert.

Springli