

SPICED CHOCOLATE MOUSSE

Chocolate mousse exploded as a fashion in Italy during the early 1980s. The addition of spices is a tribute to those years, when the first Asian spices were introduced into cuisine.



INGREDIENTS:

- 200 g** Emilia extra dark chocolate
- 2 dl** whipping cream
- 2** eggs
- 1** egg white
- 50 g** powdered sugar
- 1/4 tsp** powdered chili pepper
- 1/4 tsp** powdered cinnamon
- 1/4 tsp** nutmeg
- 1** pinch of powdered cloves



Difficulty
EASY



Preparation
200 min



Portions
4/6

- 1** Melt the crumbled chocolate in a double boiler. In the meantime, beat the egg yolks with the sugar and add to the melted chocolate, without removing from heat, stirring constantly. Cook for a few minutes.

TIP

Decorate with chili pepper and edible flowers before serving.

- 2** Turn off heat and let cool. When the mixture is cool, fold in the whipped cream and then the stiffly beaten egg whites with a pinch of salt.
- 3** Divide the mixture into single portion bowls and chill in the refrigerator for at least 3 hours before serving