



Pot au Chocolate, Chocolate Mousse and Ginger Biscuits

Ingredients

For the Pot au Chocolate

- 750ml double cream
- 20g butter
- 2 egg yolks
- 50g caster sugar
- 200g dark chocolate

For the mousse

- 2 egg whites
- 50g melted chocolate
- 100ml double cream

Directions

- Put the butter and cream in a pan and bring up to the boil with the 30g of the caster sugar, lower the heat and simmer for 3-4 minutes before whisking in the chocolate until completely melted.
- Whisk the yolks and remaining sugar together until pale and creamy then pour a ladle full of the chocolate cream into the yolks, whisking thoroughly.
- Add the yolks to the rest of the chocolate cream and cook out whisking constantly for 3-4 minutes. At this point you can also add a few splashes of alcohol (Rum, whiskey, raspberry liquor) if you're feeling naughty!
- Remove from heat and pour into glasses or small ramekins and allow to cool for 10 minutes before placing in the fridge for 2-3 hours (if you need them to set faster you can add gelatin at the end of the cooking stage - 3 small leaves)
- Serve with crumbled ginger biscuits and if you want you could whisk the remaining egg whites to full peak then fold in 100ml of whipped double cream with 80g of melted chocolate to create a chocolate mousse to serve on top of the pot au choc