



CHOCOLATE MOUSSE WITH CHESTNUTS

🔪 5 min ⌚ 1h 15 min 🌿 easy 🍽️ 10 servings

INGREDIENTS

200 g dark chocolate (70%), cut into pieces
 400 g chestnuts, cooked
 350 g milk
 140 g sugar
 1 tsp vanilla
 ½ tsp salt
 200 g butter
 2 tbsp brandy
 500 g fresh cream, min 30% fat
 50 g icing sugar

PREPARATION

1. Place 200 g chocolate into mixing bowl and grind **10 sec/speed 6**. Transfer into a bowl and set aside.
2. Add chestnuts and milk and mix **1 min/speed 6**.
3. Add sugar, vanilla, salt and butter and heat **6 min/50°C/speed 3**.
4. Add 150 g of the ground chocolate and brandy and mix **2 min/speed 4**. Transfer into a deep bowl and set aside.
5. Clean and dry mixing bowl thoroughly. **Insert butterfly whisk**. Place fresh cream into mixing bowl and whip **speed 3.5**, without setting a time, until desired stiffness is achieved, watching carefully to avoid over-whipping.
6. Add little by little the whipped cream into the deep bowl with the mousse, folding it carefully with a wooden spoon.
7. Divide mousse mixture into 10 individual dessert glasses and refrigerate for 1 hour.
8. Garnish with remaining 50 g ground dark chocolate and icing sugar. Serve immediately.

USEFUL ITEMS

wooden spoon
 10 individual dessert glasses
 (175 ml capacity)