

Preparation:

Heat all the ingredients in a small saucepan, stirring continuously until completely dissolved. Strain the hot mixture through a sieve, stir in the SPUMA instant and pour into a 0.5 l cream whipper. Foam up with 1-2 chargers, shake well then leave to stand and cool down for at least 5-10 minutes. Once the mixture has cooled down, spray into dessert glasses. Decorate with spray cream if preferred.

Kitchen tips:

So that the mixture cools down more quickly, stand the whipper in a cold bain-marie and shake thoroughly from time to time. To determine whether the mousse is cold enough, try a little.

Recommendation:

The recipe is especially suitable for whipping in a food processor with a whisk when larger quantities are needed. Simply whip the mixture for approx. 15 minutes then portion into dessert glasses.



Serviervorschlag

Ingredients Mousse au Chocolat

100 ml	Cream, 30%
350 ml	Milk, 3.5%
100 g	Full-milk chocolate
2 tsp	Sugar
1 tsp	Amaretto
8 g*	SPUMA instant

* 1 measuring spoon = 4 g

Nutrition facts per 100 g

Energy/ Calories	862 kJ/ 206 kcal
Fat Of which saturates	12.9 g 8.0 g
Carbohydrates Of which sugars	18.8 g 17.4 g
Fibre	1.4 g
Protein	3.6 g
Salt	0.1 g