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INGREDIENTS

For 4 people

Chocolate chili mousse

150 g of bitter chocolate (~ 70% cocoa)

50 g whole milk chocolate (~ 40% cocoa)

1 teaspoon ground chili (hotness 3 to 4, about Anaheim, Poblano or red Ancho)

3- 4 tbsp Grand Marnier, or otherwise brandy

400 ml of cream

20 - 25 g powdered sugar

Break chocolate into pieces, melt with Grand Marnier and chili powder in a saucepan over low heat. Allow to cool slightly while adding powdered sugar into cream and then whisk the cream stiff. If the chocolate mixture is still slightly viscous, but already lukewarm, stir in about 1/4 to 1/3 of the whipped cream, then add in the rest.

Put the mousse into glasses and put it in the fridge for at least 3 hours. Grate dark chocolate over it before serving.

Wine recommendation

Semillon, Sauternes