



dessertwines.online

INGREDIENTS

For 4 people

Chocolate mousse

150 g of bitter chocolate (~ 70% cocoa)
50 g whole milk chocolate (~ 40% cocoa)
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 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

Banyuls Rimage, Maury Grenat, Rivesaltes Grenat, Rasteau Grenat