Quick dark chocolate mousse

Mlle Clo
Déguster & Voyager
Food & Travel

Often making a mousse can seem like a long and complex task; Cook a cake or a crust for the bottom, make the mousse that may seem a delicate operation... But this recipe is just the opposite! You do not have dessert for mother's day? Choose this recipe; it will be a guaranteed success! You can even make it couple days in advance and thaw a few hours before serving. No egg, no cooking. We like it, no?

Ingredients crust:

-2 ¼ cups	Oreo baking crumbs
-1/2 cup	Unsalted butter

Ingredients mousse part 1 (Ganache)

-350g	Dark chocolate
-1 cup	35% cream
-2 teaspoons	Tia Maria or any other coffee liquor (optional)

Ingredients mousse part 2

-2 cups	35% cream
-¼ tcup	White sugar
-1 teaspoons	Vanilla
-Q.S.	Cacao powder

Yield: 10 portions

Step 1 – Crust
Melt the butter in the microwave and pour over the graham cookies. Mix well, making sure all the cookies have absorbed the butter.

Step 2
In a mold of 8 or 9 inches, pour the mixture of cookies and press well with a spoon or a fork. Set aside. (See notes).

Step 3 – Mousse part 1 (Ganache)
In the microwave, bring cream to a boil. Gradually pour the cream over the chocolate and stir until it is melted and creamy. Cool at room temperature, stir occasionally. If desired, add the Tia Maria. Set aside.

Step 4 – Mousse part 2
Beat the cream, sugar and vanilla in large bowl until stiff peaks. Gently pour the ganache on this mixture with a spatula.

Step 5
Pour mousse into the mold on the prepared crust. Chill about 4-6 hours. I preferred to put in the freezer. You can prepare 1 day before and even a few days.

Step 6
Sprinkle the top of the cake with cacao powder.

- If you freeze the mousse, do not forget to take it out 3-4 hours before serving.
- Press the Oreo cookie crumb into the bottom as this is the base of your cake.
- For decoration: you can use chocolate curls.
- Caution: this mousse recipe is not made to use white or milk chocolate. It would be too soft as texture.

Pictures by Claudine Lévis, May 2017

Bon appétit !

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