

## **CHOCOLATE OLIVE OIL MOUSSE**

WITH THANKS TO DIANA HENRY AND ANA BENSADÓN FOR INSPIRATION

200g/7oz 55% chocolate in discs or broken into small pieces

3 egg yolks

5 egg whites

125ml (4fl oz) extra-virgin olive oil (a fruity one, not a grassy one), plus extra to serve

2 tablespoons brandy

### **METHOD**

1. Place the chocolate in a bowl and melt the chocolate by placing the bowl over a saucepan of boiling water. The water must not touch the bottom of the bowl or the chocolate will overheat. Turn down to a simmer and stir the chocolate occasionally to spread the heat throughout and to ensure that the chocolate is smooth.
2. Separate the eggs into two different bowl ie one with yolks and one with whites
3. Using a whisk, beat the egg yolks and gradually beat in the olive oil.
4. When the chocolate has melted, gradually pour this into the egg, olive oil mixture, stirring madly all the time to incorporate the chocolate. The chocolate must be used whilst it is hot to help cook the egg yolks.
5. Beat the egg whites until stiff. Please note that there are 5 egg whites as the additional egg whites will add lightness to the mousse.

**PTO**

6. Take about one quarter of the stiffly beaten egg whites and mix that into the chocolate mixture.
7. Then pour the chocolate mixture into the bowl of egg whites and, using a large metal spoon, gently fold the remaining stiffly beaten egg whites into the chocolate mixture. Use a cutting and folding movement to combine the two.
8. Once the mixtures are starting to come together, add the brandy and fold that in too. Do NOT over mix as this will push out the air that is lightening the mousse.
9. Once the chocolate mixture is even in colour, divide the mix between 10 small ramekins. This is a rich pudding so do small portions.
10. Place the ramekins in the fridge and leave to chill until set for at least 30 minutes before serving.