

CHOCOLATE HAZELNUT MOUSSE

SERVES: 6

INGREDIENTS

1 cup whole hazelnuts
8 ounces dark chocolate, chopped
1/2
cup heavy cream
4 large eggs, separated
1/4 cup granulated sugar
1 teaspoon vanilla extract
Pinch of salt
Whipped cream for serving

METHOD

1. Preheat oven to 350°F and toast hazelnuts for 10-12 minutes until fragrant. Allow hazelnuts to cool, then roughly chop half and grind the other half finely.
2. Melt chocolate in a double boiler or microwave, stirring until smooth. In a separate bowl, whip heavy cream until soft peaks form.
3. Separate egg whites and yolks into two different mixing bowls. Whisk egg yolks with half the sugar until pale and thick. Fold melted chocolate into egg yolk mixture. Fold whipped cream into chocolate mixture.
4. Beat egg whites with remaining sugar and salt until stiff peaks form. Gently fold egg whites into chocolate mixture.
5. Fold in ground and chopped hazelnuts.
6. Divide mousse into serving glasses. Refrigerate for at least 3 hours to set.
7. Before serving, top with additional whipped cream and hazelnuts.