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# A Taste of **ANGUS**

RECIPE 31

Chocolate mousse with  
clementine and ginger



Makes 6



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## **Ingredients**

### **Mousse**

150g dark chocolate (at least 60% cocoa solids)  
 150ml whipping cream  
 50g caster  
 2 free range egg yolks  
 30ml Cointreau liqueur  
 Juice and very fine zest of 1 Clementine

### **Syrup**

A thumb piece of fresh ginger, peeled and sliced  
 3 Clementines  
 150ml water  
 150g caster

### **Garnish**

100ml whipped cream sweetened with icing sugar little  
 candied ginger

## **Method**

1. For the syrup add fresh ginger and strips of zest from 1 Clementine with the 150ml water and 150g caster to a medium sized pot. Stir to combine then bring to the boil and simmer for 10 minutes until thickened. Pour in jug and leave to cool then fish out ginger and zest.
2. Segment Clementine's and arrange 3 segments in the bottom of ramekin mould. Then drizzle with a few spoons of syrup.
3. Break chocolate and allow to melt in a bowl over hot water.
4. Whisk whipping cream and until it forms soft peaks, careful you don't over whip, place in fridge.
5. Using a hand held electric whisk in a large bowl whisk 50g caster sugar, Cointreau, Clementine juice and zest with the egg yolks until pale in colour and fluffy, takes 2-3 minutes. Fold in the chocolate and lastly fold in the cream until a smooth mousse. Pour into the ramekin moulds and place in fridge. Takes around 1 hour to set.
6. On top of the set mousse serve a little whipped cream a Clementine segment and a little candied ginger.

To add more interest to the mousse, when putting in moulds layer the mousse with two or three After Eight mints.



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