

Light Dark Chocolate Mousse Recipe (Foam Whipper Dark Chocolate Mousse).

Servings: 6 to 8.

Recipe for a 1 qt (1L) cream whipper; divide recipe in half if using a 2 cups (0.5 L) cream whipper. This recipe is not suitable for cake filling nor entremets; it will deflate. Do not refrigerate the cream whipper either; the chocolate mixture will solidify.

Light Dark Chocolate Ganache

0.9 lb (400g) dark chocolate 54 to 58% (works fine with Hershey's special dark and Nestlé dark chocolate*)

*Do not use couverture chocolate; the cocoa butter content is too high making the ganache too thick.

1.7 cups (400ml) regular milk or soy milk, almond milk, rice milk, orange juice, tea, coffee, water...

Method

Melt chocolate over a water-bath. Pour warm liquid into the melted chocolate and whisk until well combined.

Let cool to 60°F (16°C) over ice water.

Fill canister according to manufacturer's instructions. Charge the cream whipper with 2 Nitrous oxide chargers (one if using a 0.5L cream whipper. Shake vertically about 15 times. Set aside for 1 minute. Invert and dispense into small bowls, martini glasses, ramekins...serve along with candied orange peels, orange segments, red fruits and chocolate shavings.

Candied Oranges Peels

Orange peels, white part removed and cut into very thin strips or zests

2 Tbsp (30g) sugar,

1/4 cup (60ml) water

Method

Combine water, sugar and orange peels and simmer for about 8 minutes and let cool. Can be refrigerated weeks.

Garnishing (optional)

Chocolate shavings, orange segments, candied oranges peels and red fruits.