

# Chocolate Caramel Mousse

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## **Ingredients:**

- Sugar 64 grams
- Cream 137 grams
- Dark Chocolate 220 grams
- Yolks 88 grams
- Cream 500 grams

## **Instructions:**

1. Dry caramelize sugar- place a pot on heat and allow to get hot, sprinkle a thin layer of sugar on bottom and wait for it to melt, gradually sprinkle more sugar and stir until melted
2. Dry caramelize sugar- place a pot on heat and allow to get hot, sprinkle a thin layer of sugar on bottom and wait for it to melt, gradually sprinkle more sugar and stir until melted
3. Deglaze the caramel with the first cream, bring to a boil
4. Pour over chocolate (strain if there are any lumps in the caramel) and whisk until smooth
5. Whisk in yolks
6. Let cool to room temperature
7. Whip 2nd cream to stiff peaks
8. Fold in  $\frac{1}{3}$  of cream using the whisk
9. Fold in the rest of the cream in 2 portions using a spatula

Note: This chocolate mousse is one of the components of the Clementine Crunch Bar.

Learn more at <https://www.clementine-sa.com/>