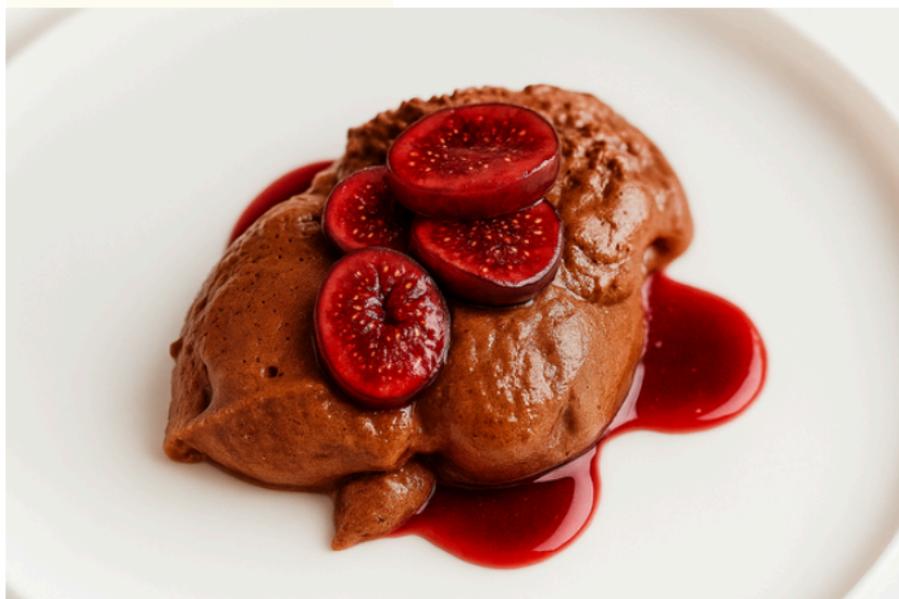




Chocolate Mousse with Roasted Figs



Ingredients

For the mousse:

67 g dark chocolate (72%)

43 g egg yolk

13 g caster sugar

125 g egg white

30 g caster sugar

For the roasted figs:

80 g fresh figs

80 g red wine

20 g butter

Zest of ½ lemon

25 g brown sugar

Pinch of fleur de sel

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 1 Dish

 Preparation time: 20 minutes
Stabilizing time: 3 hours

REALIZATION

1. In the same bowl, start whipping the egg whites with the 30 g caster sugar, until you reach soft peaks.
2. In a bowl, whisk the egg with 13 g caster sugar until pale and slightly thickened.
3. Melt the dark chocolate gently over a bain-marie or in short microwave bursts (stir frequently).
4. Set aside to cool slightly — it should be warm but not hot when mixing with eggs.
5. Add to the melted chocolate the yolk mixture and mix gently until smooth and shiny.
6. Carefully fold in the part of the meringue using a spatula, keeping as much air as possible.
7. Add the rest of the meringue and carefully fold it.
8. Pour the mousse into serving glasses or one big mold.
9. Sprinkle a little bit with a salt flakes
10. Refrigerate for at least 2 hours until set and stabilized.
11. For the figs preheat the oven to 180 °C.
12. Cut the figs in halves or quarters and place them in a small baking dish.
13. Add the butter, lemon zest, brown sugar and the red wine.
14. Bake for 15–20 minutes, basting occasionally with the syrup until the figs are soft and glossy.
15. Let cool slightly.
16. Serve the chilled chocolate mousse topped with the warm or room-temperature roasted figs and a drizzle of the red wine syrup.
17. Optionally finish with a few crystals of fleur de sel or grated lemon zest for balance.
18. Enjoy!