2-Ingredient Chocolate Mousse

Description

Ingredients
200 grams of dark chocolate, finely chopped
300 ml of heavy cream

Directions
1. Melt the dark chocolate gently using a double boiler or microwave in short bursts, stirring often until smooth. Let it cool slightly.
2. In a large mixing bowl, whip the heavy cream to soft peaks using a hand mixer or whisk.
3. Gently fold the cooled melted chocolate into the whipped cream, being careful not to deflate the mixture. Fold until fully combined.
4. Divide the mousse evenly into serving dishes and refrigerate for at least 2 hours, or until set.
5. Serve chilled, optionally garnishing with a sprinkle of cocoa powder or chocolate shavings.

Variations & Tips
For a vegan version, replace the heavy cream with coconut cream and the dark chocolate with a dairy-free alternative. For a bit of flavor, consider adding a splash of vanilla extract or a pinch of sea salt to the chocolate before mixing. If youâ??re feeling adventurous, spice things up with a dash of cinnamon or cayenne pepper for a Mexican-inspired twist. Additionally, you can experiment with different types of chocolate, such as milk or white, though you may need to adjust the sweetness balance.

Category

1. Grandma Recipes

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