



CHOCOLATE AND CHESTNUT BUTTER MOUSSE

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8 SERVINGS

200 g unsalted butter • 360 g black chocolate or 360 g milk chocolate • 360 g Chestnut butter of the Cévennes • 6 egg whites

PREPARATION

1. Melt chocolate and butter in a double boiler over low heat.
2. In a large bowl, mix chestnut butter with chocolate + butter mixture, and let cool a little.
3. Meanwhile, whip the egg whites into soft peaks with a pinch of salt.
4. Fold egg whites (incorporate gently with a spatula) into reserved chocolate mixture.
5. Pour into pretty verrines and place in a refrigerator for at least two hours.

FOR SERVING

- Sprinkle the surface of the verrines with a little cocoa. Serve as it is, or serve with your favorite accompaniment (shortbread biscuits, berries, or poached pears in your favorite alcohol).
- You can also alternate a row of Chocolate Mousse and Chestnut Butter with a row of Plain Chestnuts of the Cévennes, sliced and slightly roasted in the oven, for a delicious complement.

REFRESHING VARIANT

This preparation can also be enjoyed frozen, for a delicious frozen dessert.

CHESTNUT BUTTER OF THE CÉVENNES

A DELIGHT WITH MULTIPLE USES

Try it on toast, with plain yoghurt, ice cream, mixed with spice or fruit cake, mixed with whipped cream, whipped with cream cheese or ricotta, custard, in ganaches, as a flavor base for granite or sorbet, or even in your Tiramisu recipe!