

The Samuel Fox Country Inn

Comfortable rooms, fine food, real ales and a warm welcome



Hot chocolate ginger mousse

A delicious hot chocolate pudding with a hint of ginger which will impress your dinner guests and is both simple to make and which may be stored in a refrigerator for up to three days before baking and serving.



Ingredients – serves 4

dark chocolate (70% cocoa solids), 150g
unsalted butter, 75g
caster sugar, 75g
large eggs, 4
cocoa powder, 25g
grated root ginger, 5g

Method

1. Cut the butter and break the chocolate into pieces and slowly melt in a small bowl over a pan of hot water, then take off the heat and stir until smooth. Leave to cool for 10 minutes.
2. Separate the yolks and the whites of the eggs.

3. Make a meringue with the egg whites and caster sugar by whisking the egg whites until they become stiff then gradually adding the caster sugar, whisking well after each addition and continuing to whisk until the meringue is very stiff and shiny.
4. Mix the cocoa powder and egg yolks to form a paste.
5. Mix the egg yolk paste with the melted butter and chocolate.
6. Fold the meringue into the resultant egg yolk and chocolate mix.
7. Spoon the completed chocolate mousse mix into four large oven proof ramekins (approximately 75mm diameter). Fill to about 2/3 full. You may store the mix in the ramekins in a refrigerator for up to three days in advance of the date of your dinner.
8. Before the dinner at which you wish to serve this pudding, preheat your oven to 180°C and ten minutes before serving your desert place the ramekins on an oven tray and pop them in the oven and bake for seven minutes.
9. Serve each chocolate mousse in the ramekin on a plate with a scoop of vanilla ice cream and some berries.

For a more professional look to your dish (see photo above) try spooning the chocolate meringue mix into ring moulds of similar size to the ramekins but which are lined with and standing on buttered silicone release paper. Remove the ring moulds and paper after baking to give a dish which is sure to impress.