

LOCKDOWN DINNERS 5 – CHOCOLATE MOUSSE

Ingredients

1. Custard
2. Any chocolate you might have
3. Double Cream
4. Coffee Granules
5. Orange Zest

Recipe

1. Pour the custard into a pan and gently warm up
2. Whisk up some double cream
3. As the custard gets warm, stir in half a tablespoon of coffee
4. Just as it's melting together, take it off the heat and add the chocolate
5. Slowly mix it up and melt it together, making sure it doesn't get too hot
6. Grate a bit of orange zest into the custard mix
7. Pour the entire mix into a separate bowl and leave to one side for 5 – 10 minutes
8. Fold the whipped cream into the custard chocolate mix
9. Finally, pour it into a couple of glasses and set them in the fridge for 30 minutes – 1hr