



Chocolate mousse with
praline & chocolate crumb



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Serves 4

INGREDIENTS:

Praline

160g skinless hazelnuts
80g caster sugar
24ml water

Chocolate crumb

32g unsalted butter
20g icing sugar
20g caster sugar
40g ground almonds
24g plain flour
10g cocoa powder
3g salt

Chocolate mousse

200g 64% dark chocolate
217ml water

To plate

Chocolate mousse
Chocolate crumb
Praline
40g skinless hazelnuts
200g salted caramel ice cream

METHOD:

1. To make the praline; preheat oven to 170°C. Toast hazelnuts for 5 mins. Put the water and sugar into a saucepan and cook to a light caramel. Pour the hot nuts into the caramel, give a quick stir and then tip out onto a silicon mat or lightly oiled baking parchment. Allow nuts to cool. Place in a food processor and blend until liquid and fairly smooth.
2. To make the chocolate crumb; Preheat oven to 170°C. Combine all of the ingredients in a food processor or mixer. Crumble the mixture onto a baking sheet and bake for 15-20 minutes or until cooked through. Allow to cool then pulse in a food processor.
3. To make the chocolate mousse; warm the water to just below boiling point. Pour the water over the chocolate and emulsify with a hand blender. Whisk mixture in a bowl set over ice until it has the texture of softly whipped cream. Transfer to moulds (90-100g portions) If using a metal ring it can be set in the fridge, if using silicon moulds then transfer to the freezer.
4. To plate the dish; spread the praline across the centre of the plate. Place the chocolate mousse on top of this (If you froze the mousse its best to allow it to defrost on the plate rather than trying to move it). Spoon some of the chocolate crumb slightly away from the mousse. Sit a ball of caramel ice cream on top of the crumb. Lightly crush the hazelnuts and scatter a few over.