

Chocolate Mint Mousse with Armagnac – Serves 8

Ingredients

- 6 Eggs – separated
- 85g Sugar
- 85g Butter
- 200ml Double Cream
- 1 tbl Cocoa
- 1 tbl Armagnac
- 1 box After Eight mints – keep 8 to one side for decoration - cut remainder into small pieces
- 100g Dark chocolate – broken into small pieces



Method

1. Mix egg yolks, 55g sugar, cocoa and butter in a glass bowl over a pan of simmering water. Stir until thick – about 10 minutes. Add After Eights and chocolate. Remove from heat and stir
2. Whisk double cream until thick
3. Whisk egg whites until form soft peaks, add remaining sugar and continue to whisk until silky
4. Add cream to chocolate mixture and fold in egg whites
5. Divide into 8 glasses and chill
6. To serve: Decorate with After Eight mint and 2 raspberries – dust with icing sugar