



Chocolate mousse recipe.

Ingredients:

- 200ml whipping cream (lightly whipped).
- 45g caster sugar.
- 1 large egg.
- 3 large egg yolks.
- 140g chocolate (mix of dark and milk).

Instructions:

- Whisk the cream to a soft peak, refrigerate.
- Combine the sugar, whole egg, and yolks in a heatproof bowl from your stand mixer.
- Place the bowl on a pan of simmering water to create a bain-marie (make sure the water does not touch the bowl), and whisk the mix until it reaches 60°C.
- Fit the bowl onto the stand mixer, beat until it is light and has returned to room temperature.
- Gently melt the chocolate to 45°C.
- Pour the egg mix into the melted chocolate and mix well with a whisk.
- Fold in the whipped cream, transfer the mix into a piping bag, and it is ready to use.

Chocolate soil recipe.

Ingredients:

- 25g cocoa powder.
- 35g plain flour.
- 60g ground almonds.
- 60g caster sugar.
- 30g unsalted butter (melted).

Instructions:

- Preheat oven to 160°C.
- Combine the cocoa powder, flour, ground almond, and sugar in a bowl.
- Stir in the melted butter and mix until it is fully combined.
- Bake on baking parchment paper for roughly 15-20 minutes, until it is crumbly and dry.

For maximum enjoyment and To Serve:

- Enjoy with Irish berry compote and Salted Caramel Macarons
- Take your chocolate mousse and berry compote out of the fridge, leave to rest for 30 minutes.
- Place the compote on top of the chocolate mousse.
- Pour the chocolate soil over both the compote and mousse.
- Finish with your macaron.