

Batch10 Honey Infused Bourbon Chocolate Mousse

Ingredients



200g 70% cocoa bittersweet or semisweet chocolate, chopped
4 tablespoons unsalted butter
3 large eggs, separated
1/4 cup super fine sugar
1 1/4 cups cold whipped (heavy) cream
1/4 cup Batch10 Honey Infused Bourbon
Small chocolate shavings or chocolate nibs, for garnish

Method

In the top of a double boiler or in a bowl set over a pot of hot water, melt the chocolate and butter, stirring. Remove from the heat and beat with a heavy wooden spoon until smooth. Return to the heat and 1 at a time, add the yolks, beating well after the addition of each. Remove from the heat and transfer to a large bowl.

In a clean bowl, beat the egg whites until soft peaks start to form. Add 2 tablespoons of the sugar and beat until stiff.



In a third bowl, beat the cream until it becomes frothy. Add the remaining 2 tablespoons sugar and the Batch10 Bourbon and continue beating until it holds soft peaks.

Fold the egg whites into the chocolate mixture until no white specks appear. Gradually fold in the whipped cream, reserving about 1/2 cup for garnish.

Transfer to a large decorative silver or cups for individual serves and refrigerate until well chilled.