

MINI CHARLOTTES

with chocolate mousse



Preparation : 20 min - **Resting :** 4 hr - **Cooking :** 10 min - **Equipment :** -

Ingredients : 6

- 60 g sugar - 100 ml water - 20 sponge fingers (approx.) - (broken into halves/thirds - depending on the ramekin size) - CHOCOLATE MOUSSE: - 200 dark chocolate, roughly chopped - 5 eggs, separated - 100 g double cream - 1 pinch salt

SYRUP

1. Put the sugar and water into the metal bowl. Run the EXPERT programme for 7 minutes/speed 4/120°C. Use this syrup for the sponge fingers. Set aside.

CHOCOLATE MOUSSE:

1. Fit the whisk and put the whites into the bowl with a pinch of salt, remove the cap from the lid and run the WHISK programme. Set the egg whites aside and clean the bowl.

2. Put the chocolate and cream into the metal bowl; run the EXPERT programme for 5 minutes/speed 3/60°C. Scrape the wall of the bowl down and restart the programme for 1 minute. Add the egg yolks through the opening. Run the EXPERT programme (without heating) for 20 seconds/speed 10. Transfer the chocolate mixture to a bowl and set aside.

3. Using a spatula gently fold the whisked egg whites into the chocolate mixture.

4. Set the chocolate mousse aside for at least 2 hours before serving.

ASSEMBLY:

1. Line 6 mini charlotte moulds or ramekins with clingfilm. Place a small spoonful of the cooled chocolate mousse at the bottom of each mould. Brush the sponge fingers with the syrup; they should be well saturated but not soggy. Line the sides of the moulds with sponge finger halves or thirds. Fill the moulds with chocolate mousse and fold the clingfilm over the top.
2. Refrigerate the charlottes for at least 2 hours before serving.

Cook Expert ■

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