



White Choc Mousse w/ Hazelnut Brownie

NIBBLEDISH CONTRIBUTOR

Ingredients

Hazelnut Brownie : - 25g Whole Hazelnuts - 25g Dark Chocolate - 33g Unsalted butter, softened - 42g Whole Egg (whisk lightly to combine) - 42g Sugar - 25g Plain flour
White Chocolate Mousse : - 120g White chocolate - 28g Egg yolk - 18g Sugar - 85ml Milk - 4g Gelatine powder - 20ml Water - 200ml Fresh cream - Raspberries (fresh or frozen)

Instructions

Where's the Brownie ? I forgot to slice it open to take the photo :P But it's there though ! Hidden in the centre , it kinda acts as a hidden platform for the mousse ;) To make the brownie : 1. Preheat oven to 160 C 2. Chop the hazelnuts into small pieces, then roast in the oven until fragrant. Set aside and allow to cool. 3. Melt the chocolate in a bowl over simmering water. 4. In another bowl, cream the butter until pale. Set aside. 5. In a separate bowl (yep...so many bowls :P), combine the egg and sugar. Over simmering water, whisk until it becomes pale and light. Remove from heat. 6. Pour the melted chocolate into the creamed butter, and mix well. 7. Then add in the whisked egg + sugar, mix well. 8. Add in the flour and cooled roasted hazelnut to the batter and mix well to combine. 9. Pour into the baking tin and bake for about 8 - 10 minutes. The centre should still be a little bit moist. 10. When cooled, cut into discs or squares about 1cm smaller than the tin that you are going to use for the mousse. To make the mousse : 1. Soak the gelatine in the water. Set aside. 2. Melt the white chocolate in a bowl over simmering water. 3. In a separate bowl, whisk together the egg yolk and sugar until it becomes pale. 4. Heat the milk until it just starts to boil. 5. Pour the milk into the egg & sugar mixture, continue whisking while pouring it in. 6. Return it to the pan, and over very low heat stir it until it starts to thicken. 7. Add in the soaked gelatine, and continue heating & stirring until the gelatine melts. 8. Remove from heat and pour into the melted white chocolate using a strainer (in case there are some cooked egg bits), and mix well. 9. Leave it aside to cool to room temperature. *NOTE : do not put it in the fridge to cool ! I did that and the mousse becomes grainy because the gelatine has recrystallised* 10.

While the chocolate mixture is cooling , whip up the cream. 11. Fold in the whipped cream into the cooled chocolate mixture. Mix well but do not overmix. To assemble : 1. Use a ring mould or a springform tin without the base to hold the shape (If you have acetate film handy, line the sides with the film. If not, not to worry). 2. Place the brownie in the centre, then pour half of the mousse mixture. 3. Arrange a layer of raspberry on the mousse, leave about 1cm space on the side. 4. Pour in the remaining mousse, smooth the surface and allow to set in the fridge for few hours or overnight. 5. To take it out, if you use acetate film, just strip the film of. If you didn't use the film, wrap warm wet towel around the tin. This will help to release the mousse from the sides.