# Good Old Dark Chocolate-Hazelnut Mousse

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 250gms of dark chocolate (I used 60% cocoa), chopped in bits
- 100gms Hazelnuts
- 3/4 cup of heavy cream
- 2 egg whites
- 2 tablespoons of sugar (if you need it to be sweeter…I didn't use it any)
- Whipped cream, white/dark chocolate shavings to garnish

## Instructions

### Preparing the Hazelnuts

- De-shell and roast the hazelnuts in a single layer on a piece of parchment paper at 275 F 15-20 minutes.
- Remove from oven before the nuts brown completely….golden brown is what we want.
- Roll a damp kitchen towel against the nuts and rub the skins off them.
- After the skins come off, roll then dry with paper towels and grind them to fine powder, in a processor.

### The Mousse

- Halve the amount of cream in two separate bowls.
- Heat one half over a low flame, till bubbles start to appear. Don't let it boil over.
- Add this cream to the bowl of chopped chocolate and let stand for a minute.
- Whip the egg whites and sugar (if you're using any), till stiff. An electric beater works perfectly fine unless you're willing to exercise your arms using a hand-beater.

- Add the egg white foam to the warm chocolate and cream mixture and gently stir centre-out till no white streaks remain.
- Stir in the hazelnut flour into the chocolate. Mix well.
- Whip the remaining cream into soft peaks that hold their shape. Pour the cream into the chocolate mixture and fold in gently.
- Pour in serving glasses/cups and allow it to set in the refrigerator for a couple of hours.
- Garnish with whipped cream (a little of the heavy cream whipped to peaks with confectioners’ sugar) and chocolate shavings (both dark and white, in my case), before serving.