

# Cherry Chocolate Mousse



**Makes 6 portions    Prep 15 mins    Cooking 15 mins    Easy**

## **Ingredients**

200 g quality dark chocolate , (70%)  
1 x 400 g tin of black pitted cherries in syrup  
200 ml double cream  
4 large free-range eggs  
2 tablespoons golden caster sugar

This is a very rich dessert, so you can make smaller portions and feed more people

1. Melt the chocolate in a heatproof bowl over a pan of gently simmering water, then remove to cool for 10 minutes. Meanwhile, simmer the cherries and their syrup in a non-stick frying pan on a medium heat until thick, then remove.
2. Whip the cream to very soft peaks. Separate the eggs, add the yolks to the cream with the sugar, and whisk to combine. Add a pinch of sea salt to the whites and, with a clean whisk, beat until super-stiff. Fold the cooled chocolate into the cream, then very gently fold that through the egg whites with a spatula.
3. Divide up the mousse between six glasses or bowls, interspersing the cherries and syrup throughout, and finishing with a few nice cherries on top.