

## SALTED CARAMEL DARK CHOCOLATE MOUSSE

Dark chocolate and espresso add slightly bitter notes to balance the sweet, creamy, buttery, salted caramel in this decadent chocolate mousse. We used maple syrup instead of sugar to give the chocolate a slight toffee flavor, and since the combination of sweet and salty will never go out of style, we sprinkled on a few flakes of Maldon sea salt to bring all of these amazing flavors together.

Prep time: 5 minutes, plus 8 hours chill time in the fridge

Cook time: 15 minutes

Serves 6



Warm the maple syrup in a small saucepan over medium heat. Allow the syrup to simmer and increase in temperature to 240°F on a meat or candy thermometer. Remove from heat and carefully whisk in the butter until melted. Then whisk in the cream and stir until smooth.

Add the chocolate and espresso and wait a few minutes for the chocolate to melt. Then gently stir the mixture until smooth and well combined. Set aside to bring to room temperature. When cool, whisk in the egg yolks and flaky sea salt.

In a separate bowl, whip the egg whites until stiff. Fold one third of the egg whites into the chocolate mixture to lighten it. Fold in the rest until combined. Divide the mousse into 6 serving glasses, or spoon into your favorite serving dish and chill in the refrigerator for at least 8 hours.

Serve with a sprinkle of Maldon sea salt flakes on top.

### Ingredients:

¼ cup maple syrup

3 tablespoons butter, cubed

¾ cup heavy cream

6 ounces 72% dark chocolate

1 tablespoon instant espresso dissolved in 2 tablespoons

hot water

4 large eggs, separated

¼ teaspoon Maldon sea salt flakes, plus more for garnish