



Ontario Local Maple Chocolate Mousse

Yield: 12 Individual Servings



INGREDIENTS

Maple Mousse

- 300 ml whipped 35% cream
- 6 pieces egg yolks
- 100 ml local ontario maple syrup
- 2 tsp. cocoa powder
- 7 grams unflavoured gelatin powder
- 2 tbsp. water

Dark Chocolate Ganache

- 100 ml 35% cream
- 80 grams dark chocolate chips

Garnish

- Fresh strawberries
- Wafer cookies
- Maple flakes

INSTRUCTIONS

1. Bloom the gelatin in the water.
2. Whisk the egg yolks, maple syrup, and cocoa powder in a metal bowl over boiling water until it thickens to a ribbon stage (155° F). Make sure to not over cook as this will curdle.
3. Add the gelatin to the syrup and egg yolk mixture.
4. Place egg mixture in the refrigerator to chill for 10-15 minutes.
5. While egg mixture is chilling, prepare the chocolate ganache by heating up the cream and pouring over the chocolate chips in a bowl. Whisk until smooth and set aside.
6. Remove the egg mixture from the refrigerator. Using a spatula mix one third of the whipped cream into the mix to lighten it. When fully incorporated add the remaining cream and continue to fold until the cream is no longer visible.
7. Using parfait glasses or martini glasses layer the mousse, alternating the chocolate ganache and maple flakes, ending with chocolate ganache.
8. Top with fresh berries & wafer cookies.

Bon Appetit!

For more inspiring Living Loving Local meal ideas from Verve Senior Living, [click here](#).