

Caramelized Milk Chocolate Mousse

INGREDIENTS:

1300 ml cream(1)
600 ml cream(2)
600 ml milk
240 g egg yolks
120 g sugar
1940 g caramelia milk chocolate
24 g gelatin
500 ml cream(3)

Soak gelatin.

Whip cream(1) to soft peak.

Bring cream(2) and milk to a simmer.

Whisk egg yolks and sugar together, temper into simmering cream.

Bring mixture to 76°C, stirring constantly.

Pour anglaise over chocolate and emulsify with hand blender.

Heat cream(3) with drained gelatin, making sure gelatin melts.

Temper into chocolate mixture.

Fold in the whipped cream.

Pipe into prepared martini glasses.

Let set in fridge before garnishing.

To prepare glasses, small dice green apples and vacuum seal in apple juice overnight.

Place a teaspoon of apples in the bottom of each glass.