

# Chocolate Mousse with Gluten Free Almond Tuiles

By Grace Stevens

## Chocolate Mousse:

- 4 egg yolks
- 60ml castor sugar
- 500ml cream
- 225g dark chocolate, finely chopped
- 5ml vanilla extract

## Almond tuiles:

- 1 egg white
- 50g icing sugar
- 50g butter, melted
- 50g almond flour, well sifted
- 2ml vanilla extract
- 30g Shaved almonds

## To Finish:

- 150ml cream
- 15ml castor sugar
- 2ml vanilla extract
- grated chocolate

## Chocolate Mousse:

1. Place egg yolks, 30ml sugar and 180ml cream in a medium saucepan and mix well.
2. Over a medium heat, cook the egg mixture until it is thick. Remove from the heat.
3. Whisk in the finely chopped chocolate and vanilla extract.
4. Cover with clingfilm over the surface of the custard and allow to cool.
5. Whip the remaining cream and sugar until soft peak.
6. Fold a third of the cream into the cooled custard and mix to loosen the custard.
7. Fold the custard into the remaining cream.
8. Divide mousse between six serving dishes, I used small glasses. Martini glasses also make a dramatic serving dish.
9. Place in the fridge until serving.

## Tuiles:

1. Preheat oven to 180°C
2. In a medium bowl, mix the butter, sugar and vanilla extract.
3. Add the egg white and almond flour and mix well to a paste.
4. Rest in the fridge until needed.

5. Drop teaspoon amounts of batter onto a silicone mat or silicone paper and spread into a circular shape, getting the batter as thin as possible.
6. Sprinkle with shaved almonds.
7. Bake for 4 minutes, until the tuile turns golden brown, you will have to watch them carefully.
8. Remove from the oven and quickly slide a pallet knife under the tuile and wrap around a wooden spoon or small rolling-pin to shape. Rest on a dish towel until firm. Repeat with remaining tuiles. You will have to work quickly.
9. Repeat with the rest of the batter or until you have enough tuiles to serve.

**To Finish:**

1. Whip cream, sugar and vanilla extract until stiff.
2. Place cream in a piping bag with a star nozzle.
3. Pipe a swirl of cream on top each mousse. Top with grated chocolate.
4. Place a tuile on each dessert just before serving.
5. Serve immediately.