

# Chocolate mousse with espresso & orange

Total time **5 mins** 5 mins preparation time

Nutritional facts (per portion):  
**2,534 kJ / 606 kcal**

Fat: **54 g** Protein: **7.5 g**  
Carbohydrates: **22.5 g**

## INGREDIENTS

**2 portion(s)**

|                |                                            |
|----------------|--------------------------------------------|
| <b>60 g</b>    | dark chocolate (85% cocoa), melted         |
| <b>30 ml</b>   | espresso                                   |
| <b>1 tsp</b>   | <u>Kikkoman Naturally Brewed Soy Sauce</u> |
| <b>1</b>       | large egg, separated                       |
| <b>1.5 tsp</b> | ground cinnamon                            |
| <b>0.5</b>     | orange, for zest                           |
| <b>80 ml</b>   | double cream, chilled                      |
| <b>1 tsp</b>   | sugar                                      |
| <b>0.5</b>     | orange, sliced, for decoration             |
| <b>1 tsp</b>   | grated dark chocolate                      |

## PREPARATION

### Step 1

**60 g** dark chocolate (85% cocoa), melted - **30 ml** espresso - **1 tsp** Kikkoman Naturally Brewed Soy Sauce

In a medium-sized bowl, combine the melted dark chocolate, espresso and Kikkoman Soy Sauce. Mix until smooth.

### Step 2

**1** large egg yolk - **0.5 tsp** ground cinnamon - **0.5** orange, for zest

Add the egg yolk, cinnamon and zest of the half orange to the chocolate mixture. Stir until well combined, then set aside.

### Step 3

**80 ml** double cream, chilled - **1** large egg white - **1 tsp** sugar

In a separate chilled bowl, beat the cream until stiff peaks form. In another clean bowl, whisk the egg white with the sugar to a stiff foam. Stir a third of the whipped cream into the chocolate mixture to loosen it, then carefully fold in the rest. Finally, fold in the whipped egg whites until no white streaks remain.