KIKKOMAN

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)

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

Step 4

0.5 orange, sliced, for decoration - **1 tsp** ground cinnamon - **1 tsp** grated dark chocolate
Divide the mousse into two glasses or bowls. Chill in the fridge for at least 2 hours, or until set. Serve topped with the orange slices, a dusting of cinnamon and the grated chocolate.