

THE CULINARY

Playground



Chocolate Cups filled with Raspberry Mousse

Makes 6 filled cups

4oz of dark, semi-sweet or white chocolate

Note: each bakers bar makes 6-7 cups, depending on thickness

Heaping cup of frozen raspberries

1/4c sugar

1T fresh lemon juice

1/2T unflavored gelatin

1c heavy whipping cream

1/4c powdered sugar

Fresh raspberries & chocolate curls for garnish

Over a double boiler, melt chocolate to a smooth and shiny consistency. Remove from the heat, being VERY careful not to get any water or moisture into the chocolate (you could seize - or ruin - your chocolate).

Using a tin foil cupcake liner, place approximately 1T of chocolate in a cup. Turn the cup so the chocolate evenly coats the cup. Turn the cup upside down so the excess chocolate drips back into the melted chocolate bowl. Set the filled cup aside to harden (you can refrigerate to speed up this process). Repeat with the rest of the cups.

In a small saucepan, cook raspberries and sugar over medium heat until it resembles a jam consistency. Remove from heat and strain through a sieve to remove seeds.

To the strained raspberry juice, add lemon juice and gelatin. Pour it back into the saucepan and place over medium heat. Whisk constantly until the gelatin is dissolved and mixture is hot. DO NOT BOIL.

Remove from heat and transfer to a chilled ceramic bowl to cool it down faster.

While the raspberry mixture is cooling, beat heavy cream and powdered sugar until it looks like

whipped cream (fluffy and stiff peaks).

GENTLY fold in the raspberry mixture, in small increments (about $\frac{1}{4}$ of the mixture at a time), into the whipped cream. DO NOT BEAT THE MIXTURE or you will deflate the cream.

Once chocolate is solid/hardened, GENTLY peel the foil from the cups. It's best to hold the cup, with thumb and forefinger, on each side of the bottom of the cup as the sides are much more delicate.

Fill a pastry bag, fitted with a large star tip, with the raspberry mousse. Pipe the mousse in a circular/decorative motion until the cup is $\frac{3}{4}$ full. Garnish with fresh raspberries and chocolate curls or chocolate shavings.

Keep chilled until ready to serve.

Note: you can leave the chocolate cups in an airtight container, at room temperature until ready to serve. Simply pipe the mousse into the cups and garnish when ready to serve.