

Less than 15 minutes

Serves 4

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Ingredients:

- 2 slabs (about 350g) dark chocolate (70% or higher)
- 1 cup (250ml) hot water

Method:

1. Roughly chop chocolate.
2. Bring a small pot of water to the boil.
3. Place a glass or metal bowl bigger than the pot on top to create a double-boiler. (Check that bowl isn't touching the water.)
4. Place chocolate and hot water in the bowl and stir until chocolate is melted and smooth.
5. Place bowl in an ice bath and whisk with an electric beater on medium speed until mixture starts to thicken.
6. Remove bowl from ice bath when the chocolate on the sides becomes set.
7. Whisk only until aerated and a soft mousse texture has formed. (Over-whipping will cause more of a chocolate spread texture. If this happens, melt chocolate again and repeat process.)
8. Serve immediately.