

Chocolate, Caramel and Raspberry Mousse with Vanilla Bavarois



Ingredients

1. Caramel and Chocolate Mousse

125g sugar x 2

30g water

80 g cream

2 leaves of gelatine

120g dark chocolate (at least 55% cocoa content)

50g egg yolk

250g whipped cream

75 g chopped raspberries

1 sheet of sponge – (shop bought is fine)

Method

1. Whip the cream and the sugar together
2. Boil the sugar and the water until it darkens to a caramel consistency, leave to cool.
3. Soften the gelatine in cold water and fold into the caramel mixture. Mix everything together.
 4. Line an 8 inch cake tin with layer of sponge.
5. Pour your mixture on top of the sponge and leave in the fridge to set.

2. Vanilla Bavarois - *Ingredients*

3 egg yolks

50g sugar

125ml milk

20g honey

2 leaves gelatine

170g whipped cream

500g good dark chocolate

Method

1. Heat sugar and egg yolk in a saucepan.
2. Add in warm milk, be careful not to scramble your egg.
3. Soften the gelatine in cold water and add to your mixture.
 4. Fold in the honey and whipped cream.
 5. Pour on top of the mousse layer.
6. Melt the dark chocolate in a saucepan and pour over the top of the vanilla bavarois as a glaze and smooth over with a knife.

Decorate with macaroons / mini eggs or whatever sprinkles you have