

Cherry chip chocolate mousses with cherry compote and caramelised sesame seeds



(for 2)

For the mousse :

100 g bittersweet chocolate with cherry chips and caramelised sesame seed
10 cl ultra-pasteurised Light cream
10 cl almond milk
1 egg
rhum
15 g caster sugar
¼ vanilla sugar bag

Break the chocolate into small pieces. Bring the milk and the cream to a boil, then pour it over the chocolate and combine until the chocolate is melted. Add some rhum.

Whisk the egg yolk with the sugars until the mixture become creamy. Slowly add the chocolate mixture and mix well.

Beat the egg whites and add delicately to the mixture.

For the cherry and sesame seed compote :

1 cup frozen sweet black cherries
1 tsp sugar
A bit of red Port
2 tbsp sesame seeds

In a small pan over medium heat, add the cherries and reduce into a compote with the sugar and the Port. When it starts bubbling, add the sesame seeds and simmer for 10 min.

Add the cherry compote at the bottom of a wine glass or other ramequin. Pour over the chocolate mousse and refrigerate for at least 6 h.