

Dark Chocolate Mousse Pots

with Almond Crumb



Slivered Almonds



Dark Chocolate Chips



Cream

Prep in: **20 mins**
Ready in: **30 mins**
(plus **1-2 hours** to set)

Rich, decadent and super simple to make, these dark chocolate mousse pots are seriously indulgent. Leave them with enough time to set in the fridge, then top them with a super crunchy almond crumb and watch how quickly they'll become your favourite sweet treat.

Pantry items

Butter, Plain Flour, Brown Sugar

Before you start

Wash your hands and any fresh food

You will need

Oven tray lined with baking paper · Large frying pan ·
Medium saucepan · Electric beaters (or a metal whisk) ·
4 serving glasses or jars

Ingredients

	4 Pots
butter*	50g
plain flour*	½ cup
brown sugar*	2 tbs
slivered almonds	2 packets
dark chocolate chips	2 packets
salt*	½ tsp
cream	2 packets (500ml)

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3575kJ (854Cal)	1729kJ (413Cal)
Protein (g)	9.7g	4.7g
Fat, total (g)	70.7g	34.2g
- saturated (g)	42.4g	20.5g
Carbohydrate (g)	44.6g	21.6g
- sugars (g)	30.5g	14.7g
Sodium (mg)	276mg	133mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

1 pot = 1 serving.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Bake the crumb

- Preheat oven to **180°C/160°C fan-forced**.
- Cut the **butter** into small cubes.
- In a medium bowl, add the **plain flour, brown sugar** and **butter**.
- Using your fingertips, rub **butter** into the **flour** and **sugar** until mixture resembles breadcrumbs.
- Transfer to a lined oven tray and spread out, keeping some clumped together. Bake until golden, **8-10 minutes**. Set aside to cool completely.

TIP: Keep the crumb slightly clumped together on the tray, if it's spread too thin it can burn!

3



Whip the cream

- In a large bowl, add remaining **cream** and beat with electric beaters until soft peaks form and almost doubled in size, **1-2 minutes**.
- Using a spoon, gently fold **whipped cream** into **chocolate mixture** until just combined.
- Divide **chocolate mixture** evenly between serving glasses or jars. Refrigerate for **1-2 hours** or overnight.

TIP: If you don't have electric beaters, use a metal whisk and whisk for 3-4 minutes!

TIP: Don't worry if the mixture is a little runny, it will set in the fridge!

2



Make the ganache

- While the crumb is baking, heat a large frying pan over medium-high heat. Toast **slivered almonds**, tossing, until golden, **3-4 minutes**. Transfer to a small bowl and set aside.
- In a large heatproof bowl, place **dark chocolate chips** and the **salt**.
- In a medium saucepan, heat half the **cream** over medium heat until just steaming, **2-4 minutes**.
- Pour **cream** over **chocolate** and leave to sit for **1 minute**, then gently stir until melted and combined. Set aside.

TIP: You want the cream steaming but not boiling!

4



Serve up

- When butter crumb has cooled, add toasted almonds and toss to combine, then store in an airtight container.
- When the pots have set and you are ready to serve, top chocolate mousse pots with some almond crumb. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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