

# 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
<b>butter*</b>	50g
<b>plain flour*</b>	½ cup
<b>brown sugar*</b>	2 tbs
slivered almonds	2 packets
dark chocolate chips	2 packets
<b>salt*</b>	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.

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## 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!

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## Whip the cream

- In another 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!

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## 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!

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## 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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