

## Caramelized Chocolate Mousse with Strawberry Bavaroise and Brown Butter Snow

By Chef Robin

### INTRODUCTION

Chocolate and strawberry are a very good combination. It is a great and light desert during the summer time. During the summer in Sweden the strawberries are the best and have the most intense flavour.

### SERVES 12

### Ingredients

#### Caramelized Chocolate mousse

150 g sugar  
100 g water  
500 g cream  
300 g dark chocolate  
2 leaves of gelatine  
500 g cream

#### Strawberry Bavaroise

400 g milk  
400 g cream  
125 g sugar  
200 g egg yolk  
→ stir up to 83 c  
4 leaves of gelatine  
500 g strawberry puree  
600 g light whipped cream

#### Brown butter snow

100 g butter  
Cheese maltodextro powder



## **METHOD**

### **Caramelized chocolate mousse**

Make a caramel with water and sugar. Add the cream and the gelatine into the caramel and boil it so there are no sugar crystals left. Leave it for 10 minutes and add the chocolate and blitz it.

Add the leftover cream into the chocolate mixture.

Strain it and leave it to cool in the fridge for 6 hours.

Whip it up in a kitchen aid to a fluffy mousse and put it back in the fridge for service.

### **Strawberry Bavaroise**

Boil the milk and the sugar. Add the egg yolk and stir carefully until the temperature is 83 degrees. Add the gelatine and strain it into a sieve. Add the strawberry puree and blitz it. Whip the cream softly and combine the strawberry mixture and the cream together.

### **Brown Butter Snow**

Brown the butter in a pan. Cool it down and whip it with the malto powder to a snow powder texture.