

Less than 30 minutes

(+ setting time)

Serves 4

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Ingredients:

Mousse:

- 2 slabs (200g) dark chocolate
- Pinch salt
- ½ cup (125ml) olive oil
- 4 extra-large egg yolks + 2 egg whites
- ⅓ cup (80ml) castor sugar
- 1 tsp (5ml) vanilla extract
- 2 Tbsp (30ml) espresso or strong prepared instant coffee
- 2 Tbsp (30ml) brandy or whisky (optional)

Spiced pecans:

- 1 packet (100g) raw pecan nuts
- ¼ cup (60ml) icing sugar
- 1 tsp (5ml) PnP dried chilli flakes
- ½ tsp (3ml) cinnamon
- Pinch salt flakes

Method:

1. Melt chocolate with salt in a glass bowl over a pot of simmering water.
2. Add oil in a steady stream, mixing until well combined.
3. Remove from heat and allow to cool slightly.
4. Whisk egg yolks and half the sugar in a separate bowl until pale and fluffy.
5. Fold melted chocolate, vanilla, coffee and alcohol, if using, through egg-yolk mixture.
6. Whisk egg whites in a separate bowl with remaining sugar until glossy.
7. Fold through chocolate mixture.

8. Spoon mousse into 4 serving glasses and refrigerate to set for 30-60 minutes.
9. Toss nuts with icing sugar, chilli flakes, cinnamon and salt flakes on a lined baking tray.
10. Roast at 180°C for 5-6 minutes until caramelised.
11. Cool nuts, crumble slightly and scatter over mousse to serve.

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