

Jaffa Orange



Jaffa Orange Mousse

This is a basic plain chocolate mousse recipe which can be flavoured by adding orange zest or mint.

We set the mousse into a dome shaped silicone mould, but you can use a silicone muffin mould or pipe into a decorative wine or champagne glass and serve with the short bread on the side.

Makes 8 dome moulds of 80g	
Cream 1	80
Milk	90
Yolks	40
Sugar	20
Chocolate	190
Cream 2	250
Orange (zested)	1

1. Place cream 2, the milk and orange zest in a saucepan
2. Slowly bring this to the boil, once boiling take off the heat and cover the saucepan with cling film. Leave for 30mins
3. Make an 'Anglais' by carefully bringing the orange cream mixture back to the boil
4. In a bowl, combine the yolks and sugar using a whisk
5. Gradually, and little by little, pour the boiling cream (through a sieve to catch the zest) over the yolks and whisk continuously

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6. Transfer the mixture back into the pot and carefully reheat to 85 degrees. Stirring continuously so it doesn't catch on the bottom
7. Pour the anglais over the chocolate, and emulsify with a spatula
8. Allow to cool to 35 degrees
9. Whip cream 1 and fold gently into the chocolate mix
10. Spoon or pipe the chocolate mousse into the dome mould and level it with a pallet knife. Place a disc of chocolate shortbread* on the bottom and place the mould in the freezer to set over night

*recipe below

Ensure the mousse is frozen solid before you pop it out of the mould. If you decide to pipe the mousse into a glass, leave it in the fridge to set until ready to serve.

Chocolate Shortbread

Butter	200
Sugar	80
Yolks	20
Flour	200
Coco powder	25
Salt	1

1. Cream butter and sugar either by hand or in a mixer until pale
2. Sieve dry ingredients together
3. Add the eggs and the dry ingredients alternately, to the butter mixture

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4. Scrape down the sides
5. Place on a floured surface and form a block, cling film and refrigerate
6. Roll out to the thickness of 1cm and cook to fit the base of the dome mould
7. Cook for 12mins at 170 degrees and allow to cool

'Jaffa' Chocolate Glaze

Water	175
Sugar	225
Cocoa Powder	75
Cream	130
Gelatin sheets	14g

1. Bring the water, sugar and cocoa carefully to the boil for 3mins
2. Soak the gelatin sheets
3. Add the cream and boil for a further 3 mins
4. Take of the heat and add the gelatin
5. Allow to cool to 35 degrees and use to glaze

*When glazing any mouse like the chocolate dome it is essential the mousse is frozen first so that it will pop cleanly out of the mould and so the glaze won't melt the mousse.