

## **Chocolate Marquise cups.**

Traditionally, this French mousse is made as a terrine, cut into slices, I like to serve it in individual pots. If you prefer to make a loaf, line a 500 ml, loaf tin with cling film and then proceed as below.

Melting chocolate can cause untold grief, especially if you try to hurry it, but if you follow my instructions you should not have any problems. The chocolate does not like being over heated and therefore should not touch the boiling water. I bring a pan of water to the boil, switch off the heat then put the cold bowl of chocolate pieces over the pan.

150 g plain chocolate, I like Lindt 75%  
1½ tablespoons espresso coffee or orange liqueur.  
75 g salted butter cut into cubes  
2 large fresh free-range eggs  
75 g icing sugar, sieved  
1 small orange or 1 teaspoon vanilla essence  
1 extra orange for serving, optional  
Serve topped with threads of orange zest or coffee beans

Serves 4-6

If you do not have a double boiler choose a heat proof bowl and saucepan that fit together so that the bowl sits on the pan. Put a couple of inches of water in the pan and bring to the boil then, switch off.

Meanwhile break the chocolate into pieces and put in the bowl with the coffee and put this on the pan containing the boiled water and leave to stand for 10/ 15 minutes until the chocolate melts, then stir. If the chocolate does not melt completely, take the bowl off the pan, bring the water back to the boil, switch off the heat and put the bowl of chocolate back on the bowl until all the chocolate has melted.

While the chocolate is melting, separate the eggs, sieve the icing sugar and grate the first orange zest rind finely.

Take the bowl off the pan add the butter, egg yoks, sieved icing sugar and finely grated orange rind to the melted chocolate and stir until smooth. If necessary (if the mixture goes lumpy) use a whisk to complete the process.

Leave to cool for five minutes.

Beat the egg white until stiff and then carefully fold half, into the chocolate mixture until smooth, then add the other half. If necessary (if the mixture is lumpy) use a whisk to complete the process.

Pour into individual ramekins, coffee cans, custard cups...whatever you have available and refrigerate for 24 hours.

To serve, top with threads of orange zest or a couple of coffee beans.