



### Chili-Chocolate Mousse

- 25 g water
- 55 g sugar
- 50 g egg yolks
- 180 g dark chocolate
- 165 g Italian meringue
- 255 g whipped cream
- 105 g marshmallows
- 3 g soaked gelatin leaves
- pinch of chili powder

Boil the sugar with water and pour over the egg yolks, soaked gelatin and dark chocolate. Whip the mixture and cool. When cool, fold in the Italian meringue, chili powder, marshmallows and lastly the whipped cream.

### Decoration

Thin layers of chocolate triangles, red chili.

## Recipes

### Chocolate Sable Dough

- 110 g plain flour
- 15 g bitter cocoa butter
- 75 g soft butter
- 45 g icing sugar
- 15 g almond powder
- 25 g whole egg
- pinch of sea salt

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

