



# CHOCOLATE MOUSSE WITH COOKIES

DESSERT

**DIFFICULTY:** Easy | **SERVES:** 4-6 | **READY IN:** 1 hour 30 minutes

This indulgent chocolate mousse contains no eggs and doesn't require chilling overnight - how good is that?! It's the perfect, quick dessert for special occasions. Inspired by Nigella's instant chocolate mousse!



## 1. MAKE MOUSSE

Roughly chop chocolate. Cut marshmallows into quarters and cube butter. Place chocolate, marshmallows, butter and water in a medium-large saucepan and cook gently over a low heat, stirring frequently, until everything has melted and mixture is smooth. Chill mixture in the fridge for 15 minutes.

2. Meanwhile, whip cream to soft peaks. Remove chocolate mixture from fridge (ideally it should have cooled to around room temperature) and fold in cream.

## 3. ASSEMBLE MOUSSE CUPS

Crush cookies. Divide half of the cookies between 4-6 ramekins or glasses. Top with chocolate mousse, then remaining cookies.

4. Whip cream with vanilla to soft peaks. Place a dollop on top of the cookies. Use a vegetable peeler to shave chocolate into small ribbons onto the cream.

5. Place mousse cups in the fridge to chill for at least 30 minutes, then serve.

\* I used Whittaker's milk chocolate for the mousse shown in the photograph. Use dark chocolate (or a combination of both) if you prefer a richer, darker mousse.

### MOUSSE

- 200g milk or dark chocolate\* (7oz)
- 125g marshmallows (4.4oz)
- 40g butter (1.4oz)
- 3 Tbsp hot water (45ml)
- 200ml cream (6.8 fl.oz)

### TO SERVE

- 150g chocolate chip cookies (5.3oz)
- 100ml cream (3.4 fl.oz)
- 1/2 tsp vanilla essence
- 2 squares milk or dark chocolate



**DRINK MATCH:** Go for the ultimate indulgence with a glass of dessert wine.

## **CHOCOLATE MOUSSE WITH COOKIES RECIPE NOTES**

**GLUTEN-FREE OPTION:** Ensure marshmallows and chocolate are gluten-free. Use gluten-free cookies.

**INGREDIENT NOTES / SWAPS:** As mentioned above, you can use dark chocolate or a combination of milk and dark chocolate for a richer mousse. Be warned that, even with milk chocolate, this is quite a rich dessert. You may want to keep that in mind when deciding on portion sizes! For a true cookies and cream experience, use Oreo cookies rather than chocolate chip cookies. Crushed mint slice biscuits are also delicious!

**MAKE AHEAD:** You can make this a day in advance. I prefer to chill the mousse separately and assemble the dessert just before serving. This means the cookies stay crunchy and the cream is nice and fresh.

**STORING:** Store in the fridge. If the mousse cups have been sitting in the fridge for more than 60 minutes, leave them at room temperature for 5-10 minutes before serving.