

Chocolate Mousse with Cookie Crumble

This mousse was always my grandmother's masterpiece. We all looked forward to Yom Tov meals at Grandma's house because we knew that in addition to all her incredible food, we would be enjoying her chocolate mousse! As I learned to adjust my Yom Tov cooking, I knew that her chocolate mousse still had to be on our menu.

The cookie crumble is so outstanding that we bring a bowl of it to the table so we can keep on adding more.

When serving a crowd, I make it in a springform pan; otherwise, I make it in individual ramekins so they can be pulled out of the freezer as needed. Sometimes (okay, more than sometimes) we find ourselves having one on a random weekday.

Pareve | KP

Yields 1 (8- or 9-inch) springform pan or 10 ramekins

Mousse

7 oz (200 grams) 50–80% dark chocolate chips or baker's chocolate

½ cup unrefined extra virgin coconut oil

7 eggs, separated

½ cup coconut sugar or white sugar (reduce sugar to 1/4 cup for lower-sugar option)

silan, for serving

Chocolate Chip Cookie crumble

2 cups Rorie's Grain Free Flour or 2½ cups almond flour

4 Tbsp coconut oil

2 Tbsp honey

½ cup 50–80% chocolate chips

Coconut whipped cream

1 (14-oz) can coconut milk

1 Tbsp honey

Prepare the chocolate mousse: Preheat oven to 350°F. Grease a round 8-inch (20-cm) springform pan or 10 ramekins with coconut oil.

In a small saucepan or double boiler, combine chocolate chips and oil, cooking over low heat and stirring until smooth. Allow to cool.

In a stand mixer, beat egg whites until stiff. In a second bowl, whisk egg yolks with coconut sugar; add to cooled melted chocolate and stir. Using a spatula, gently fold chocolate mixture into the beaten egg whites until a mousse forms.

Add one-quarter of the mousse mixture to prepared springform pan; bake for 15 minutes. To bake in ramekins, put a spoonful of mousse into each; bake for 8 minutes. Alternatively, divide mousse among ramekins and freeze without baking.

Remove from oven. (The baked mousse may rise while baking and then fall when cooling.) Top with remaining mousse mixture, dividing between ramekins, if using. Cover; freeze until solid. Remove from freezer 20 minutes before serving.

Prepare the chocolate chip cookie crunch: Preheat oven to 350°F. Line a baking sheet with parchment paper.

Using a spoon, mix flour, honey, and oil in a small bowl, then mix with your hands until crumbly. (Keep the pieces bigger to get a chunkier crumble.) Spread crumble on prepared baking sheet. Bake for about 10 minutes. Remove from oven.

While crumble is still hot, add chocolate chips, stirring to coat. Store in an airtight container at room temperature.

Prepare the coconut whipped cream: Refrigerate the can of coconut milk overnight. Chill a glass or metal bowl and the mixer beaters in the freezer for at least 30 minutes or overnight. (This step is optional but will help create a fluffier cream.)

Remove coconut milk from the fridge; scoop off the cream that has risen to the top. (The leftover coconut water is delicious used in shakes.) Place cream into chilled bowl; beat with cold beaters on high speed until stiff peaks form, 2–3 minutes.

While continuing to beat, drizzle in the honey.

Transfer whipped cream to a container with a lid; refrigerate until ready to serve.

To serve, drizzle silan on a plate; top with a slice of mousse. Add coconut cream, sprinkle with crumbs, and enjoy!