

Blood Orange Chocolate Mousse with Candied Berries

Recipe By *Moshe Bloch*



Cooking and Prep:  50
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian,

Gluten Free, Vegan

Source: Kosher.com

Exclusive

A light and airy chocolate mousse with citrus and coconut, topped with candied summer berries and crushed walnuts. [Don't miss the latest episode of Skill'it!](#) ([Click here to sign up for notifications when new episodes air.](#))

Ingredients (12)

Candied Berries

- 1/3 cup blueberries
- 1/3 cup raspberries
- 1/3 cup blackberries
- 2 tablespoons olive oil or margarine
- 2 tablespoons brown sugar

Mousse

- 1/2 cup coconut cream or milk
 - 1/2 cup parve whipping cream
 - juice of 1 blood orange
 - 2 tablespoons cocoa powder
 - 1 tablespoon sugar
 - 1/2 teaspoon vanilla extract
 - 1 tablespoon crushed walnuts
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Start Cooking

To Candy the Berries

1. Melt margarine in a medium-hot frying pan. Place the berries in and mix gently for two minutes.
2. Mix in sugar and bring to a simmer until your sugar starts to caramelize.
3. Let cool and serve. Sprinkle powdered sugar to garnish.

For the Mousse

1. Using a hand-held mixer on low speed, slowly start to whip the coconut cream, whipping cream, and blood orange.
2. Add cocoa, sugar, and vanilla extract and gradually work to a higher speed until ingredients are well combined and you have incorporated enough air for desired texture.
3. Place in the refrigerator for 15 to 20 minutes before serving. Top with your candied berries and walnuts then serve.

SKILL'IT

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