

## **Baked Chocolate Mousse with Passion Fruit Mascarpone**

### **Ingredients**

300g dark chocolate ideally 70% cocoa  
150g unsalted butter  
55g caster sugar  
6 eggs, separated  
a little extra butter, to grease the tin  
cocoa powder

#### **For the passion fruit mousse:**

100g mascarpone  
55ml/2fl oz double cream  
3 tbsp icing sugar  
2 passion fruit (pulp)

### **Method**

1. Preheat the oven 180C/350F/Gas 4. Butter and line with baking parchment a 1lb loaf tin
2. Melt the chocolate and butter in a bowl over simmering water.
3. Whisk the egg whites to stiff peaks and in another bowl whisk the yolks with the sugar until pale.
4. Add the chocolate mixture to the egg yolks and sugar and fold in the egg whites.
5. Pour into the cake tin and bake for about 20 minutes. Cool and dust with cocoa powder.
6. To make the passion fruit mousse, beat all ingredients together in a bowl until firm and serve quenelle style between two spoons
7. Serve and enjoy!