

Mint Chocolate Mousse

(Serves 4)

225 g good dark chocolate (with a high % cocoa solids)

4 eggs – separated

2 tbs brandy

2 tsp finely chopped [grapefruit mint](#) leaves

whipped cream and grapefruit mint flowers to decorate

Melt the chocolate in a bowl in the microwave or over in a bowl over a pan of barely simmering water. Stir until smooth. Beat the egg yolks together and add to the chocolate. Beat thoroughly and allow to cool for 15 minutes.

Whip the egg whites to the soft peak stage and fold gently into the mousse.

Spoon the mixture into 4 pretty glass bowls and chill for 2 hours. Just before serving, decorate with swirls of whipped cream and mint flowers.