

Chocolate Raspberry Mousse Domes

By Maria Arnold

These Chocolate Raspberry Mousse Domes are a decadent dessert that is sure to impress. The combination of creamy white chocolate and smooth and airy raspberry mousse creates a delicate balance of sweet and sour that is sure to delight your taste buds.

American chocolate mousse mousse domes raspberry valentines day

PREP	COOK	TOTAL	SERVINGS
40 min	10 min	50 min	6

Nutrition (per serving)

CALORIES	PROTEIN	CARBS	FAT
502 kcal	7 g	45 g	35 g
FIBER	SUGAR	SODIUM	
6 g	31 g	162 mg	

Ingredients

- 2.5 oz (75g) white chocolate
- 2 tbsp (25g) whipping cream
- 6 fresh raspberries
- 6 tbsp (80g) butter (, chilled)
- 2/3 cup (70g) ground almonds
- 1/4 cup (50g) brown sugar
- 1/2 cup (60g) all-purpose flour
- 1/2 tsp (2g) salt
- 2 tbsp (16g) unsweetened cocoa powder
- 1 ½ tsp (7ml) water)
- 9 oz (250g) raspberries (, fresh or frozen)
- 1/3 cup (70g) sugar
- 1 tbsp (15ml) lemon juice
- 1/2 tbsp (5g) gelatin powder
- 2 tbsp (30ml) water (,)
- 1 cup (240g) whipping cream (, 35% fat)

- freeze dried raspberries
- chocolate decorations

Instructions

****Prepare the small chocolate domes.****

1. Place white chocolate and cream into a heat-proof bowl.
2. Melt over a bain-marie.
3. Use a small 1 ½ inch (4cm) semicircle silicone mold. Pour the melted chocolate into 6 domes of the silicon mold. Insert a fresh raspberry inside and smooth the top. Place in the freezer for at least 4 hours or even overnight.

****Prepare the chocolate biscuit dough.****

4. In a large bowl combine flour with sugar, almonds, cocoa powder, and salt.
5. Incorporate chilled butter into the flour mixture, using a pastry blender, a fork, or a pastry processor, until crumbs are formed. Add water and stir until incorporated.
6. Wrap it with plastic, shape it into a disk, and refrigerate for at least 30 minutes.
7. Roll the dough between two pieces of parchment paper or plastic wrap until it's about ¼ inch (6mm) thick.
8. Use a 3-inch (7.5 cm) round cutter to cut into a disk. Remove the excess dough.
9. Transfer the cookies onto a parchment paper-lined baking sheet. Refrigerate the dough for about 30 minutes before baking if time allows.
10. Preheat the oven to 350F (180C).
11. Bake for 8-9 minutes. Let cool for a few minutes on the baking sheet. Transfer to a cooling rack to cool completely.

****Prepare the raspberry mousse.****

12. First, prepare the raspberry sauce. Place raspberries, sugar, and lemon juice in a small saucepan and place over medium heat.
13. Bring to a boil and cook for about 5-10 minutes until slightly thickens. Remove from heat and sieve to remove seeds. Set aside to cool.
14. Dissolve gelatin in cold water and let it swell for about 5 to 10 minutes. Dissolve over low heat and add to the raspberry sauce.
15. Whip the chilled whipping cream until stiff peaks form.
16. Add the cooled raspberry mixture.
17. Mix until well combined.

****Assemble the Mousse Domes.****

18. Transfer the mousse to a piping bag fitted with a ½ inch (1cm) plain tip.
19. Place 2.7-inch (7cm) dome silicone molds on a baking tray and pipe some raspberry mousse, into the base of the molds.

20. Use a spoon to spread the mousse on all sides of the molds.
21. Add some more mousse to up to half of the mold.
22. Add the small domes on top of each.
23. Pipe raspberry mousse on top.
24. Smooth the top.
25. Freeze for at least 4 hours or even overnight.
26. Place each dome on the prepared chocolate biscuit crust.
27. Refrigerate the domes for at least 1 hour to thaw before serving.
28. Decorate with freeze-dried raspberries and chocolate decorations.
29. Enjoy!