



Orange-Infused Dark Chocolate Mousse Pots

with Almond Butter Crumb

Grab your Meal Kit with this symbol



Roasted Almonds



Orange



Dark Chocolate Chunks



Longlife Cream



Hands-on: 20 mins
Ready in: 30 mins
(plus 4 hours to set)

Rich, decadent and super simple to make, these orange dark chocolate mousse pots are seriously indulgent. Leave them with enough time to set in the fridge, then top them with a super crunchy almond butter crumb and watch how quickly they'll become your favourite sweet treat.

Pantry items

Butter, Plain Flour, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit a wash.

You will need

Oven tray lined with baking paper · Medium saucepan

Ingredients

	2 People
butter*	25g
plain flour*	¼ cup
brown sugar*	1 tbs
roasted almonds	1 packet
orange	½
dark chocolate chunks	1 packet
longlife cream	½ bottle (125ml)

*Pantry Items

Nutrition

	Per Serving*	Per 100g
Energy (kJ)	3989kJ (953Cal)	1589kJ (379Cal)
Protein (g)	13.1g	5.2g
Fat, total (g)	66.7g	26.6g
- saturated (g)	38.5g	15.3g
Carbohydrate (g)	71.9g	28.6g
- sugars (g)	44.9g	17.9g
Sodium (mg)	65mg	26mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

2021 | CW09



Bake the crumb

Preheat the oven to **180°C/160°C fan-forced**. Cut the **butter** into small cubes. In a medium bowl, add the **plain flour**, **brown sugar** and the **butter**. Using your fingertips, rub the **butter** into the **flour** and **sugar**, until resembling fine breadcrumbs. Transfer to an oven tray lined with baking paper and spread into a single layer. Bake until golden, **8-10 minutes**.

TIP: Be sure not to spread to crumb too far apart to prevent it from burning quickly.



Whip the cream

In a large bowl, add the remaining **longlife cream** and **orange zest** and whisk with electric beaters until soft peaks form and are almost doubled in size, **3-4 minutes**. Very gently fold the **whipped cream** into the **chocolate mixture** until just combined.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted.

TIP: Chilling both the bowl and beaters/whisk before using helps get the maximum volume of cream!



Get prepped

While the crumb is baking, roughly chop **roasted almonds**. Zest the **orange** (see ingredients) to get a pinch, then juice. In a second medium bowl, add the **dark chocolate chunks**. In a medium saucepan, heat 1/2 the **longlife cream** over a medium heat until just steaming, **1-2 minutes**. Pour the **cream** over the **chocolate chunks** and leave to sit for **1 minute**, then gently stir to melt and combine. Add a good splash of the **orange juice** to the **chocolate** and stir to combine. Set aside.

TIP: Watch the cream carefully so it doesn't boil!



Serve up

Divide the chocolate mixture evenly between serving glasses. Refrigerate for **4 hours** or overnight. Add the almonds to the butter crumb, toss to combine, then store in an air-tight container. Top the orange-infused dark chocolate mousse pots with the almond butter crumb.

TIP: Don't worry if the mixture is a little runny, it will set in the fridge!

Enjoy!