

## S'mores Mousse

**RECIPE NAME:** S'mores Mousse

**RECIPE DESCRIPTION:** Individual desserts

**ACTIVE TIME:** 55 minutes

**TOTAL TIME:** 2 hours 45 minutes

**SERVINGS:** 12

**bon COOK PRODUCTS USED:** Square Savarin Tray, Perforated Baking Sheet, Stainless Mixing Bowl, Pastry Bag & Tips, Eco-chop, Off-set Spatula, Whisk, Heat Resistant Spatula.

### INGREDIENTS:

#### For the Chocolate Mousse:

- 1 ½ cup Heavy Whipping Cream
- 3 large Egg Yolks
- 2 ½ tablespoons Sugar
- 1 teaspoon Vanilla
- 6 ounces Bittersweet Chocolate, chopped

#### For the Crust:

- 1 ½ cups Graham Cracker Crumbs (about 1 ½ sleeves of Graham Crackers)
- 1/3 cups Sugar
- 8 tablespoons Butter, melted

#### For the Marshmallow top

- 1 ½ cups Marshmallow Fluff

### DIRECTIONS:

1. Heat ½ cup Heavy Cream in a small saucepan until hot, but not simmering.
2. In a Mixing Bowl, Whisk together Yolks, Sugar, and a pinch of Salt until combined.
3. Add hot Cream in a slow stream, whisking consistently until combined.

4. Pour mixture back into saucepan and cook over low heat, whisking constantly, until it registers 160°F on thermometer.
5. Pour custard through a sieve to strain out lumps. Then stir in Vanilla.
6. Melt Chocolate and Whisk into Custard until smooth, then cool.
7. With an electric mixer, beat remaining 1 ¾ cups Heavy Whipping Cream in a bowl until stiff peaks form.
8. Stir 1/4 of the Whipped Cream into the Chocolate mixture, then fold the Chocolate mixture into the remaining Whipped Cream.
9. Spoon Mousse into the wells of the Square Savarin Tray. Knock tray on the counter several times to work out air bubbles, then smooth the tops with Spatula and set aside.
10. Working in 2 batches, break Graham Crackers into the Eco-Chop and chop until consistency of sand
11. In Mixing Bowl, combine Graham Cracker crumbs, Sugar and Butter and stir until combined (mixture should be packable)
12. Sprinkle about 1 ½ tablespoon of the Graham Cracker mixture on top of the Chocolate Mousse in each well of the Tray and press down gently to pack the crust, allowing it to take shape in the Mold and create a base for the Mousse
13. Freeze at least 2 hours and up to 6 hours
14. Pop out the Chocolate Mousse and turn right side up, then fill a piping bag with Marshmallow Fluff and pipe about 2 tablespoons into the well of each Mousse
15. With a torch, toast the Marshmallow to your liking and serve