

Serves 4

A rich, balanced dessert that hits the spot every time. Not only does it contain our multi-award-winning Penderyn Madeira Welsh Whisky, but you'll also notice the subtle smokiness and slightly sweet notes of Halen Môn's award-winning Pure Sea Salt Smoked Over Oak, which adds a welcome savoury note that complements, rather than overpowers the chocolate.

Ingredients:

100g dark chocolate (minimum 70% cocoa solids), plus 10g for shaving
50g milk chocolate
30ml Penderyn Madeira Whisky
4 egg whites
30g icing sugar
2 tbsp crème fraiche, to serve
½ tsp Halen Môn Smoked salt, to serve

Method:

Break both chocolates into a heat-proof bowl and suspend the bowl over a pan of barely simmering water. Stir occasionally until the chocolate is melted and glossy. Remove from the heat and stir through the whisky.

In a very clean large mixing bowl, beat the egg whites to soft peaks using an electric whisk. Scatter over the icing sugar and beat again until the mixture forms stiff peaks when you lift out the whisk.

Add a heaped spoonful of egg white to the chocolate mixture and stir to combine. Fold in the remaining egg whites using a spatula until there are no white streaks visible. Spoon into four small glasses and set in the fridge for 3 hours.

Just before serving, add a dollop of crème fraiche on top of each mousse, then scatter with shaved chocolate and smoked salt.

Smoked Salt and Whisky Chocolate Mousse

