

Pumpkin Spice Chocolate Mousse

I rarely order dessert in a restaurant, but when I do, it's almost always the chocolate option. I usually eat some kind of chocolate every day, even if it's just a tiny piece of a dark chocolate bar, and if you look through my kitchen, you'll find all kinds of chocolate tucked away in various places.

So it shouldn't come as a surprise that when I am making some kind of dessert at home, it's probably going to be chocolate. That said, I do like to add things to chocolate to change it up a bit, so I'm really digging this chocolate mousse recipe with Pumpkin Pie Spice from Ava Jane's Kitchen. It's rich and chocolatey, with a nice contrast from the cinnamon forward spice mix. A sprinkling of the course Colima Sea Salt at the end brings out the chocolate flavor even more.

Chocolate mousse is not hard to make, but it can go wrong pretty quickly if you don't pay attention or try to rush it. It's a temperature sensitive project, but the results are well worth it. It's important to keep the heat low, low, low to avoid curdling the cream or cooking your eggs, both of which are not reversible. Once you're done, you can enjoy this dish on its own, or layered in trifle or cake for a fancy party.

There aren't that many ingredients in this, and that main flavor comes from chocolate, so you should use the best chocolate you can. A decent bar of dark chocolate works nicely, but anything that you like the flavor of will work. Once you've made the custard, you'll chill it, and then fold in whipped cream, which is what makes it light and airy. You should wait to whip your cream and fold it in right before you're ready to serve it for best results.

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Serves 6-8

Prep time: 30 minutes, plus chilling

Ingredients:

2 eggs
1/4 cup sugar
2 teaspoons Ava Jane's Kitchen Pumpkin Pie Spice
2 1/2 cups heavy whipping cream, chilled
6 ounces dark chocolate, chopped
Colima Sea Salt, for serving

Directions:

Put the eggs, sugar, and spices in the bowl of stand mixer. Beat for about 3 minutes, until light and fluffy.

Put half the heavy cream in saucepan and heat on low heat until it is hot to the touch — do not let it boil.

Turn the mixer with the eggs on low and slowly pour the hot cream in as it mixes.

When it's combined, add the mixture to the pot and cook on low heat for 5-6 minutes, stirring the entire time. Do not increase the heat.

Turn off heat and stir in the chocolate. When it is melted, cover with plastic wrap, touching it to the surface of the custard. Chill for 2-3 hours.

When ready to serve, beat the remaining cream until stiff peaks form. Carefully fold it into the chilled custard.

Serve sprinkled with Colima Sea Salt.