



# Dark Chocolate Mousse Pots

with Almond Crumb

Grab your Meal Kit with this symbol



Roasted Almonds



Dark Chocolate Chips



Thickened Cream

Prep in: **20 mins**  
Ready in: **30 mins**  
(plus **1-2 hours** to set)

Rich, decadent and super simple to make, these 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 crumb and watch how quickly they'll become your favourite sweet treat.

### Pantry items

Butter, Plain Flour, Brown Sugar

SAI





## Before you start

Wash your hands and any fresh food.

## You will need

Oven tray lined with baking paper · Medium saucepan ·  
Electric beaters (or a metal whisk) · 4 serving glasses or jars

## Ingredients

	<b>4 Pots</b>
<b>butter*</b>	50g
<b>plain flour*</b>	½ cup
<b>brown sugar*</b>	2 tbs
roasted almonds	1 large packet
dark chocolate chips	2 medium packets
<b>salt*</b>	¼ tsp
thickened cream	4 packets

\* **Pantry Items**

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	5314kJ (1270Cal)	1742kJ (416Cal)
Protein (g)	16.1g	5.3g
Fat, total (g)	90g	29.5g
- saturated (g)	47g	15.4g
Carbohydrate (g)	98.8g	32.4g
- sugars (g)	84.9g	27.8g
Sodium (mg)	2029mg	665mg

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

1 pot = 1 serving.

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Bake the crumb

- Preheat oven to **180°C/160°C fan-forced**. Cut the **butter** into small cubes.
- In a medium bowl, add the **plain flour**, the **brown sugar** and the **butter**. Using your fingertips, rub **butter** into flour and sugar, until mixture resembles breadcrumbs.
- Transfer to a lined oven tray and spread out in a single layer, keeping some clumped together. Bake until golden, **8-10 minutes**. Set aside to cool completely.

**TIP:** Keep the crumb slightly clumped together on the tray, if it's spread too thin it can burn!

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## Whip the cream

- In a large bowl, add remaining **thickened cream** and beat with electric beaters until soft peaks form and almost doubled in size, **4-5 minutes**.
- Very gently fold **whipped cream** into chocolate mixture until just combined.
- Divide the **chocolate mixture** evenly between serving glasses or jars. Refrigerate for **1-2 hours** or overnight.

**TIP:** If you don't have electric beaters, use a metal whisk and whisk for 3-4 minutes!

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

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## Get prepped

- While the crumb is baking, roughly chop **roasted almonds**.
- In a medium bowl, add **dark chocolate chips** and the **salt**.
- In a medium saucepan, heat half of the **thickened cream** over medium heat until just steaming, **2-4 minutes**.
- Pour **cream** over chocolate and leave to sit for **1 minute**, then gently stir until melted and combined. Set aside.

**TIP:** You want the cream steaming but not boiling!

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## Serve up!

- When the butter crumb has cooled, add chopped almonds and toss to combine. Store in an airtight container.
- When the pots have set and you are ready to serve, top the chocolate mousse pots with some almond crumb. Enjoy!

## Rate your recipe

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