

Zebra-striped saffron mousse

serves 4

Ingredients

125 g of white chocolate
40 cl of liquid cream
1 jelly leaf
1 egg-white + 1 egg
0.1 g of saffron
125 g of black chocolate
50 g of butter

Method

On the day before cooking, leave 0,1g of saffron to infuse in 10 cl of liquid cream.

Soak the jelly leaf into cold water. Melt the white chocolate into the infusion, add the drained jelly leaf. Whip 15 cl of liquid cream, and the egg-white separately. Blend them delicately in the mixture.

Melt the black chocolate and the butter, add 1 egg yolk and a whipped egg-white. Whip 15 cl of liquid cream and blend it in the mixture.

Pour into small dishes overlaying the 2 mixtures.

Allow to cool down in the fridge for 2 hours.