



# CHOCOLATE POT WITH COCONUT AND DUCK FAT MOUSSE

**Difficulty:** Easy

**Serves:** 5

**Cooking:** 40 minutes



## INGREDIENTS

### Chocolate Pot

1 egg  
75g egg yolks  
95g sugar  
375ml cream  
1 vanilla pod  
50g cocoa powder  
45g Valrhona dark chocolate  
Freeze dried raspberries

### Coconut and Duck Fat Mousse

250mL Kara coconut cream  
Melted Luv-a-Duck Duck fat to taste  
Sea salt to taste  
1/4 tsp vanilla extract

## METHOD

### Chocolate Pot

1. Mix eggs, egg yolks and sugar.
2. Bring cream to boil with vanilla pod.
3. Add cocoa powder to egg mix and pour cream over mixture.
4. Return to low heat and cook out.
5. Pour mixture over chocolate and mix well.
6. Set in pots and refrigerate.

### Coconut and Duck Fat Mousse

7. Mix Kara coconut cream, melted Luv-a-Duck Duck fat, sugar, sea salt and vanilla extract together.

### Serving

8. Garnish duck mousse with freeze dried raspberries.

### CHEF'S TIPS

"The kitchen tip I got out of this is that you can use Duck fat in a dessert, I used to think it was mainly for frying and mains but still got a really rich result and it was lovely." Jasmin – Home Cook