

# *Shoco Chili Panna Cotta & Berry mousse*

## Ingredients (4 serves)

### Panna Cotta

4 sheets	gelatine
500 ml	whipped cream
1	vanilla pod
40 g	icing sugar
170	dark chocolate
5 dashes	Baergfeuer

### Berry mousse

250 g	whipped cream
2 sheets	gelatine
2 egg	yolks
100 g	sugar
250 g	fruit pulp (cassis)

## Method

### Panna Cotta

Soak the gelatine in cold water. Pour the whipped cream into the pot. Sprinkle in the sugar. Cut the vanilla pod in half, scrape out the pulp, and place both in the pot. Bring the cream to the boil (while constantly stirring), and remove from the stovetop. Take out the vanilla pod, and stir in the dark chocolate (or cocoa). Season with Baergfeuer (approx. 5 dashes). Add the gelatine, and mix well. Pour the mixture into moulds rinsed with cold water, and chill for 1 hour.

### Berry mousse

Whisk the egg yolks, add the sugar, and stir until frothy. Mix in the fruit pulp. Dissolve the gelatine as per package instructions, and mix in. Beat the whipped cream, and fold into the mixture. Chill the mixture for approx. 1 hour, then form into quenelles, and serve with the panna cotta.