

Raspberry & Chocolate Mousse Mille-Feuille



Provided by Pampas

Decadent dark chocolate mousse and fresh raspberries layered between crisp, buttery puff pastry, an elegant dessert that's sure to impress at your next dinner party.

Ingredients

1½ Sheets Pampas Butter Puff or Regular Puff Pastry, thawed

300g Dark Chocolate, roughly chopped

1⅓ Cups (330ml) Thickened Cream

250g Fresh Raspberries

1-2 Tablespoons CSR Icing Sugar, for dusting

Method:

1. Preheat the oven to 220°C conventional (200°C fan-forced). Line a large baking tray with baking paper. Lay the thawed puff pastry sheets flat on the tray, allowing a little space between them.

If desired, prick the pastry lightly all over with a fork to help control puffing. Bake for 20–25 minutes, or until the pastry is deeply golden, crisp and cooked through. Transfer to a wire rack and allow to cool completely before assembling.

2. Place the chopped dark chocolate in a medium heatproof bowl. Set the bowl over a saucepan of gently simmering water, ensuring the base of the bowl does not touch the water. Stir occasionally until the chocolate is completely melted and smooth. Remove from the heat and allow to cool for 5–10 minutes, until just warm to the touch but no longer hot.
3. Pour the thickened cream into a large chilled mixing bowl. Using an electric mixer, beat on medium speed until soft peaks form, then continue beating briefly until firm peaks form. The cream should hold its shape but still look smooth and silky — be careful not to overwhip. Refrigerate until ready to use.
4. Add half of the whipped cream to the cooled melted chocolate. Using a spatula, gently fold through until fully combined and smooth. Add the remaining whipped cream and carefully fold until no streaks remain and the mixture is light, glossy and airy. Avoid overmixing to maintain the mousse's volume.
5. Spoon the mousse into a piping bag fitted with a plain nozzle.
6. To assemble, pipe three small dots of mousse onto a serving plate to secure the base. Place one piece of pastry on top. Pipe half of the mousse evenly over the pastry, then scatter with fresh raspberries.
7. Repeat the layering process, finishing with a final piece of pastry on top. Dust generously with icing sugar just before serving.