



Chocolate orange mousse pie

by Suzy Pelta

Ingredients

200g ginger biscuits
100g digestive biscuits
175g margarine
200g dark chocolate
4 eggs plus one extra egg white
4 dessert spoons of caster sugar
1½ teaspoons orange extract

Optional to decorate

grated chocolate, glitter and popping candy

You will need a 26cm fluted dish

Method

Melt the margarine for around 40 seconds in a microwave.

In a large sandwich bag, combine the biscuits and crush them with a rolling pin until they are mostly crumbs. (Some bigger bits of biscuit are fine).

Combine the margarine with the crushed biscuits in a bowl and then empty them into the fluted dish. Make sure the biscuits cover the entire base of the dish and also go up the sides. Use the back of a spoon to help press the biscuits in.

Allow the biscuit base to set in the fridge for at least an hour.

Once the base has set, melt your chocolate in a bowl set over a pan of boiling water that has been taken off the heat.

Whisk four egg yolks with the caster sugar until you have a thick, custard-like consistency.

In a separate bowl, and being careful to wash your beaters first, whisk the five egg whites until they are stiff peaks, and if you were to hold the bowl upside down, the mixture would not move.

Once completely melted, stir the chocolate into the custard-like egg yolks.

Using a metal spoon, take one spoonful of egg whites and add it to the chocolate/egg mixture to loosen it.

Add in the orange extract and stir.

Add the rest of the egg whites and carefully combine the mixture without knocking out too much air. Using a figure-of-eight motion works best.

Once you have fully combined the mousse, pour it into your base and return to the fridge for at least a few hours.

Just before serving, top with grated chocolate, glitter or popping candy to make it extra special and festive.

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