



# Orange-Infused Chocolate Mousse Pots

with Almond Butter Crumb

Grab your Meal Kit  
with this symbol



Roasted Almonds



Orange



Dark Chocolate  
Chips



Thickened  
Cream



**Hands-on:** 20 mins  
**Ready in:** 30 mins  
(plus 1-2 hours to set)

Rich, decadent and super simple to make, these orange dark chocolate mousse pots are seriously indulgent. Leave them with enough time to set in the fridge, then top them with a super crunchy almond butter crumb and watch how quickly they'll become your favourite sweet treat.

## Pantry items

Butter, Plain Flour, Brown Sugar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit a wash.

## You will need

Oven tray lined with baking paper · Medium saucepan · Electric beaters or metal whisk

## Ingredients

	4 People
butter*	50g
plain flour*	½ cup
brown sugar*	2 tbs
roasted almonds	1 large packet
orange	1
dark chocolate chips	2 packets
thickened cream	4 packets (600ml)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4990kJ (1190Cal)	1440kJ (345Cal)
Protein (g)	12.7g	3.7g
Fat, total (g)	96.3g	27.9g
- saturated (g)	58.0g	16.8g
Carbohydrate (g)	67.1g	19.4g
- sugars (g)	44.9g	13.0g
Sodium (mg)	100mg	29mg

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the crumb

Preheat the oven to **180°C/160°C fan-forced**. Cut the **butter** into small cubes. In a medium bowl, add the **plain flour**, **brown sugar** and the **butter**. Using your fingertips, rub the **butter** into the **flour** and **sugar**, until it resembles fine breadcrumbs. Transfer to a lined oven tray and spread out into a single layer. Bake until golden, **8-10 minutes**.

**TIP:** Be sure not to spread the crumb too far apart to prevent it from burning quickly.

3



## Whip the cream

In a large bowl, add the remaining **thickened cream** and **orange zest** and whisk with electric beaters until soft peaks form and almost doubled in size, **4-5 minutes**. Very gently fold the **whipped cream** into the **chocolate mixture** until just combined.

**TIP:** For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted.

**TIP:** Chilling both the bowl and beaters/whisk before using helps get the maximum volume of cream!

2



## Get prepped

While the crumb is baking, roughly chop the **roasted almonds**. Zest the **orange** to get a pinch, then juice. In a second medium bowl, add the **dark chocolate chips**. In a medium saucepan, heat 1/2 of the **thickened cream** over a medium heat until just steaming, **2-4 minutes**. Pour the **cream** over the **chocolate chips** and leave to sit for **1 minute**, then gently stir to melt and combine. Add a good splash of the **orange juice** to the **chocolate** and stir to combine. Set aside.

**TIP:** Watch the cream carefully so it doesn't boil!

4



## Serve up

Divide the chocolate mixture evenly between drinking glasses. Refrigerate for **1-2 hours**. Add the almonds to the butter crumb, toss to combine then store in an airtight container. Just before serving, top the chocolate mousse pots with the almond butter crumb.

**TIP:** Don't worry if the mixture is a little runny, it will set in the fridge!

## Enjoy!