



Peanut Butter-Chocolate Mousse

Serves 6

Feuilletine Layer

2 ounces feuilletine

5 tablespoons creamy peanut butter, preferably Skippy

2-1/2 ounces milk chocolate

Mousse

7-1/2 ounces milk chocolate (35% cocoa)

1/3 cup plus 1 tablespoon creamy peanut butter

1/2 cup plus 1 tablespoon milk

Pinch of fine sea salt

3/4 cup heavy cream

Chocolate Sauce

1-1/3 cups sugar

1-3/4 cups water

1 cup unsweetened cocoa

1 cup heavy cream

Make the Feuilletine Layers Line two large baking sheets with parchment paper. Put the peanut butter and chocolate in a microwave-safe bowl. Microwave on medium heat until melted. Stir in the feuilletine. Spread the mixture evenly into a 10 x 12 x 1/8-inch thick square on one sheet of parchment paper. Freeze 30 minutes or until firm. Using a 3-inch ring mold as a template, cut out 12 rounds. Place the rounds back in the freezer on the baking sheet until ready to use.

Make the Mousse Break up the chocolate and place it in a large heatproof bowl. Add the peanut butter and salt. Bring the milk to a simmer and pour it into the bowl. With a whisk, stir until the chocolate is melted and the mixture is blended. Beat with an electric mixer until light. In a large chilled bowl with chilled beaters, whip the cream until it begins to form soft peaks. With a rubber spatula, fold the cream into the warm chocolate mixture. Place 6 ring molds on the second parchment-lined baking sheet. Fill the molds 1-1/4-inches deep with the mousse. Freeze until set, about 2 hours or overnight.

Make the Sauce In a medium saucepan, bring the sugar and water to a boil. Whisk in the cocoa until smooth and bring the mixture back to a boil. Stir in the cream and reduce the heat. Simmer 40 minutes, or until the sauce is thick and syrupy.

Assemble Remove the molds from the freezer and place each one on top of a feuilletine layer. Using a blow torch, slightly warm the outside of the ring mold and gently lift it off from around the frozen mousse. Top each mousse with the remaining feuilletine layers.

To Serve Place each portion on a dessert plate. Allow the mousse to thaw at room temperature for at least 1/2 hour before serving. Drizzle the Warm Chocolate Sauce over the top and serve immediately.