

## Pressure Cooker Recipes for Every Day

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### Rich Chocolate Mousse

Free recipe from *Pressure Cooker Recipes for Everyday* by Suzanne Gibbs, Rich Chocolate Mousse, page 148.

As the name says, this mousse is so rich that just one large dollop is enough, perhaps with some beautiful fresh raspberries alongside. Feel free to play around with the amount of chocolate you use.



**Serves:** 6-8  
**Prep:** 10 mins  
**Cook:** 30 mins

300 ml pouring cream  
1 cup (250 ml) full-cream milk  
1/4 cup (55 g) caster sugar  
300 g dark cooking chocolate, broken into chunks  
6 egg yolks  
1 teaspoon vanilla extract  
sifted cocoa, for dusting  
fresh raspberries, to serve (optional)

1. Butter an 18–20 cm round ovenproof dish.
2. Combine the cream, milk and sugar in a small saucepan and bring to a gentle simmer, stirring until the sugar has dissolved. Remove from the heat, then add the chocolate pieces and stir until melted and smooth.
3. Whisk the egg yolks until slightly thickened, then slowly stir into the chocolate mixture, along with the vanilla.
4. Pour into the prepared dish and cover with microwave plastic film or foil. Place a trivet in a pressure cooker and add 2 cups (500 ml) water. Set the dish on the trivet. You can tie a piece of string around the edge of the dish and across the centre to make a handle if you wish, but I prefer to leave the dish to cool in the cooker before attempting to lift it out.
5. Close the lid and lock it, then bring the cooker to low pressure over high heat. Reduce the heat to stabilise the pressure and cook for 25 minutes. Release the pressure using the cold-water method and unlock the lid. The mousse should wobble in the centre when cooked. Let it cool to room temperature, then dust with cocoa and serve with fresh raspberries (if using).