



## **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.