

Helergon Kitchen

Layered Chocolate Mousse Brownies

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1/2 cup unsalted butter, melted
- [ ] 8 oz dark chocolate, chopped
- [ ] 3/4 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/3 cup all-purpose flour
- [ ] 1/4 tsp salt

Chocolate Mousse

- [ ] 1 cup heavy cream, cold
- [ ] 4 oz dark chocolate, melted
- [ ] 2 large egg yolks
- [ ] 2 tbsp sugar
- [ ] 1 tsp lemon juice
- [ ] Pinch of sea salt

Finishing

- [ ] Cocoa powder for dusting
- [ ] Optional whipped cream

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8-inch square pan with parchment.
2. In a heat-proof bowl, melt butter and dark chocolate together over simmering water, stirring until smooth; set aside to cool slightly.
3. Whisk sugar into the melted chocolate, then add eggs one at a time, mixing gently. Stir in vanilla, then fold in flour and salt until just combined.
4. Pour the batter into the prepared pan, spreading evenly. Bake for 18-20 minutes, until the top is set but the center still looks slightly fudgy.
5. While the brownies bake, prepare the mousse: In a saucepan, combine melted chocolate, egg yolks, sugar, and lemon juice; whisk over low heat until thickened, then remove and let cool.
6. In a chilled bowl, whip the cold heavy cream to soft peaks; gently fold the whipped cream into the cooled chocolate mixture.
7. Once brownies are baked, let them cool in the pan for 10 minutes, then spread the chocolate mousse over the warm brownies, smoothing the surface.

8. Dust the top with cocoa powder and refrigerate for at least 2 hours to set the mousse.

9. When ready to serve, lift the brownies out using the parchment, cut into squares, and optionally add a dollop of whipped cream.

Nutrition per serving

420 kcal	6 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the mousse to reach room temperature before folding; it prevents deflation.
- If the brownie layer seems too dense, reduce the flour by a tablespoon.
- For a decorative touch, drizzle melted chocolate over the top before chilling.