

MOUSSE DE CHOCOLATE

CHOCOLATE MOUSSE



Ingredients :

- 320g dark chocolate
- 30g unsalted butter
- 6 eggs
- Pinch of salt

Preparation:

1. Separate the eggs, placing the whites into a roomy bowl
2. Break the chocolate into small pieces and put them in another roomy bowl set over a pan with a centimetre of barely simmering water. Add the butter and allow both to gently melt. Stir occasionally.
3. In the meantime, add a pinch of salt to the egg whites and whisk to the soft peak (floppy) stage. In a separate bowl, break up the yolks.
4. When the chocolate and butter have melted and have been allowed to cool for a couple of minutes stir in the yolks.
5. Cut and fold in the whites in three batches until seamlessly combined. Pour into dessert bowls and refrigerate for a couple of hours to set.