

CHOCOLATE MOUSSE



Preparation : 20 min - **Resting :** 3 hr - **Cooking :** - - **Equipment :** -

Ingredients : 4

- ½ lb Dark chocolate - 6 tbsp Granulated sugar - 1 Pinch of salt - 6 eggs

1. Melt the chocolate in a bain-marie*.
2. Separate the eggs. Put the egg whites and salt in the bowl with the egg whisk. Whisk for 5-10 minutes, making sure you have removed the pusher from the feed tube. Transfer to a large bowl and set aside.
3. Put the sugar and chocolate in the bowl fitted with the metal blade, pulse 3 times; then add the egg yolks and blend for 10 seconds.
4. Fold this preparation gently into the egg whites using a spatula. Chill for at least 3 hours.
5. Serve chilled.

Chef's tip :

* Bain-marie: used to melt chocolate or gently heat a sauce. The ingredients can be placed in a bowl over a pan containing very hot - but never boiling - water.

