

Mousse au chocolat

Chocolate mousse

This mousse tastes better when prepared the day before.

- 4 eggs
- 4 oz (120 g) dark chocolate
- 5 fl oz (150 ml) cream
- pinch salt

Separate the eggs, add a pinch of salt to the whites and whisk until they are stiff. Put them in the refrigerator.

Melt the chocolate in a bain-marie and allow it to cool. Beat the cream. Beat the egg yolks until white and fold in the cooled chocolate. Add the cream to this mixture and whisk until it is completely smooth. Carefully fold in the egg whites. Spoon the mixture into individual mousse pots and refrigerate.

To vary this recipe add a tablespoon of your favourite liqueur or coffee.