

Chocolate Mousse

- 4 egg yolks.
- 3 egg whites
- 4 oz dark chocolate
- $\frac{1}{4}$ pint cream. 150 ml.

Whisk egg yolks in bowl till creamy. Melt chocolate on foil in slow oven - if left too long will harden on top & you're sad! - & mix into yolk mix till colour lightens. Beat cream & fold in. Beat egg whites till stiff with pinch salt & fold in with fork or whisk until all disappeared & smooth texture. Refrigerate to set.

Can add 2 teas strong coffee &/or little Rum.

↓ not the Robinson heavy hand!