

THINK
COSMOPOLITAN

WHERE THE MAGIC HAPPENS !

Dark Chocolate Mousse !



Dark Chocolate Mousse !

Romain:

20 min prep, 3 hours fridge, 6 portions

Shopping List, Ingredients:

200 g of Dark Chocolate

6 Eggs

1 Pinch of Salt

Preparation:

1. Melt the broken chocolate in squares in a bain-marie or over low heat. Once melted, gently stir the dough smooth.
2. Let it cool down. Separate the yellows from the whites. Add the salt in the whites and beat in very firm snow.
3. Gradually pour the melted chocolate over the egg yolks by mixing vigorously. Stir in 1/3 spatula of beaten egg whites.
4. Beat energetically, then add the rest gently without dropping the whites. Divide the mousse in 6 ramekins.
5. leave at least 3 hours in the refrigerator. Serve well fresh.

Tip: You can shred some chocolate on top prior serving.

Share your recipes ideas with us!

[Tell Me What You Think! Leave Me A Comment Or Question.](#)

CLIC HERE FOR PRODUCTS & SERVICES !

www.ThinkCosmopolitan.com