

CHOCOLATE MERINGUES

INGREDIENTS: ½ LITRE WHIPPING CREAM, 100 G DARK CHOCOLATE, 20 G UNSWEETENED COCOA POWDER, 4 SPOONFULS ICING SUGAR, 24 MERINGUE CASES.

MELT THE CHOCOLATE WITH A SPOONFUL OF WATER IN A BAIN-MARIE AND LEAVE TO COOL.
BEAT THE CREAM TOGETHER WITH THE ICING SUGAR USING AN ELECTRIC WHISK, THEN SLOWLY ADD THE MELTED CHOCOLATE. USE THE MIXTURE TO FILL THE MERINGUE CASES. PLACE THEM TWO BY TWO ON A DESSERT PLATE, THEN SPRINKLE WITH COCOA POWDER.