

CHOCOLATE MOUSSE

INGREDIENTS: 4 EGGS, 250 G DARK CHOCOLATE, 2 SPOONFULS ICING SUGAR, ¼ LITRE WHIPPING CREAM, 2 SPOONFULS MILK.

MELT 200 G OF CHOCOLATE WITH 2 SPOONFULS OF MILK IN A BAIN-MARIE. WHEN COMPLETELY MELTED, REMOVE FROM THE BAIN-MAIRE AND ADD THE ICING SUGAR, STIRRING WITH A WOODEN SPOON THEN LEAVE TO COOL PARTIALLY. ADD THE YOLKS AND LEAVE FOR 5 MINUTES.

ADD THE EGG WHITES WHIPPED TO A FIRM PEAK AND FINALLY ADD THE WHIPPED CREAM.

DIVIDE THE MOUSSE INTO 6 RAMEKINS AND LEAVE IN THE FRIDGE FOR AT LEAST 2 HOURS.

WHEN READY TO SERVE, THE MOUSSE CAN BE GARNISHED WITH WHIRLS OF CREAM AND CHOCOLATE CURLS FROM THE REMAINING 50 G.