

CHOCOLATE MOUSSE



Preparation : 5 min - **Resting :** 2 hr - **Cooking :** - - **Equipment :** -

Ingredients : 6

- 200 g dark chocolate, roughly chopped - 5 eggs, separated - 100 g double cream - pinch salt

1. Prepare the egg whites: fit the whisk and put the whites into a very clean and dry metal bowl with a pinch of salt, remove the cap from the lid and run the WHISK programme. Set the egg whites aside.
2. Put the chocolate and cream into the metal bowl; run the EXPERT programme, 5 minutes/speed 3/60 °C.
3. Scrape the wall of the bowl down and restart the programme 1 minute.
4. Add the egg yolks through the opening. Run the EXPERT programme 20 seconds/speed 10 (without heating). Transfer the chocolate mixture to a bowl and set aside.
5. Using a spatula* gently fold the whisked egg whites into the chocolate mixture.
6. Set the chocolate mousse aside for at least 2 hours before serving.

Cook Expert ■