

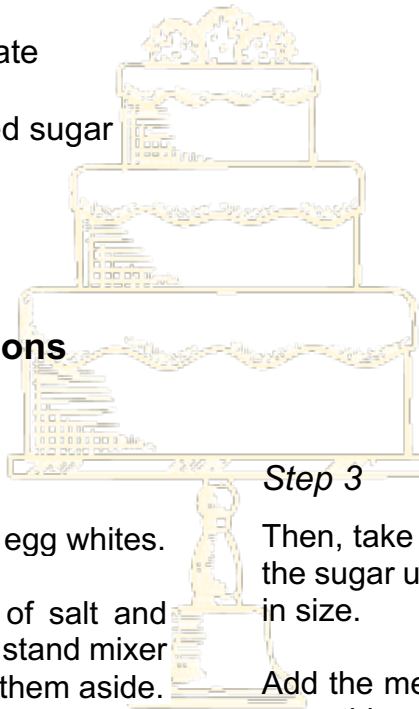
Chocolate mousse (Mousse au chocolat)

Servings 8	Prep time : 10min	Cook time : 0min	Resting time : 30min
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Ingredients

- **7oz (200g)** of dark chocolate
- **5** eggs
- **1/4 cup (50g)** of granulated sugar
- **A pinch** of salt

Step by Step instructions



Step 1

Separate your egg yolks and your egg whites.

Add in your egg whites a pinch of salt and whisk them with a hand mixer or a stand mixer until they are well whipped. Place them aside.

Step 2

Melt your dark chocolate and place it aside as well. You can use your microwave 30sec by 30sec or a "bain marie" created with a sauce pan with boiling water and your mixing bowl with the chocolate on the top.

Step 3

Then, take the egg yolks and whisk them with the sugar until they become whiter and double in size.

Add the melted chocolate and stir to combine everything. Your chocolate needs to be not too hot at this step to not "cook" your eggs.

Finally, add carefully the egg whites and stir until all the elements are well combine.

Step 4

Take your individual ramekin or your plate where you will serve your mousse.

Pour your chocolate mousse inside and place it in the fridge for at least 30min before tasting!