

CHOCOLATE MOUSSE



Preparation : 20 min + 3 hr - **Resting :** - - **Cooking :** 5 min - **Equipment :** -

Ingredients : Serves 4

- 200 g black chocolate - 5 eggs - 50 g caster sugar

1. Separate the eggs.
2. Put the egg whites in the main bowl with the whisk and beat for 5 min, remembering to remove the pusher. Once the egg whites are stiff, gradually add the sugar via the feed tube. Set aside.
3. Meanwhile, melt the chocolate in a bain marie.
4. Stir the egg yolks into the melted chocolate.
5. Gently fold the egg whites into the chocolate mixture with the spatula.
6. Divide the mousse between four glass.
7. Refrigerate for at least 3 hours.

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