



Mousse



DIFFICULTY



SERVES



PREP TIME



COOKING TIME

Ingredients:

7 egg whites

6tbsp sugar

7 egg yolks

270g melted dark chocolate (60 % cocoa)

60g butter

Method:

- Heat the chocolate and butter together until just melted, reserve.
- Attach the whisk and add the egg whites, whisk on a high speed until stiff peaks form.
- Turn the speed to low and slowly add 3tbsp of the sugar until combined.
- Remove the meringue from the bowl and reserve.
- Add the egg yolks and the rest of the sugar to the bowl, whisk on a high speed until the yolks become pale.
- Remove the Whisk and attach the Creaming Beater.
- On a slow speed add the melted chocolate and the reserved meringue. Mix on a slow speed until combined.
- Pour the mixture into tall glasses and place into the fridge for at least 2 hours.