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## CHOCOLATE MOUSSE

Prep: 20min – Fridge 3 hours – Serves 6 – Easy

40g butter  
250g good quality milk chocolate  
6 eggs + 2 egg whites  
a pinch of salt

1. Melt the butter and the chocolate over a low heat, stirring constantly to not let the chocolate catch. Once smooth, take off the heat pour into a big bowl and let it cool down for a bit.
2. Separate the eggs and add the egg yolks to the chocolate mixture, stirring vigorously after each egg yolk is added, so that the yolks don't get hot.
3. Put the egg whites into a separate bowl, add a pinch of salt and beat with an electric whisk until really stiff.
4. Add a spoonful of egg white to the chocolate mixture and stir so that the chocolate becomes a bit more runny. Now, add the remaining egg whites in three parts, each time gently folding them into the chocolate mixture with a wooden spoon or silicone spatula. You want it to remain nicely fluffy, so don't beat the mixture.
5. Once all the egg whites are incorporated, pour the mousse into four small bowls, cover with cling film and put in the fridge for 3 hours or overnight.