

HOW TO MAKE

Mousse au chocolat

Shopping list

- 7 oz chocolate
- 3 oz butter
- 1 oz sugar
- salt
- 6 eggs

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Melt the chocolate with the butter. Whisk in the sugar.

- 7 oz chocolate
- 3 oz butter
- 1 oz sugar

2

Separate the egg yolks from the whites. Add 4 of the yolks to the chocolate mix and combine well. Add a pinch of salt to the 6 whites and fluff them. Fold them in the chocolate mix.

- 6 eggs
- salt

3

Pour in the serving bowls and get to set in the freezer. Then store in the fridge.

« Use good quality dark chocolate, 60% cocoa or more... »