

Chocolate mousse

★★☆☆☆ = Easy recipe

For 8 people

In this recipe you don't need to cream , caster sugar ... And is so rapide ...

But you need to have 20 minutes for the preparations and 2 hours to leave the chocolate mousse in the fridge .

Utensils :

A whip
A bowl
A metal spoon
A grater
Glasses
An electric mixer

Ingredients :

200 grams (7oz) of dark chocolate
6 eggs
1 pinch of salt
2 bags (15 grams = 0.5 oz) of vanilla sugar

Instructions :

1. First separate the whites and the yolks of the 6 eggs.
2. Melt the chocolate in a water bath.
3. Put the yolks in a bowl then add the vanilla sugar and the melted chocolate .
4. Next beat the whites with a pinch of salt.
5. Incorporate the whites in the mix , and no the mix in the whites .
6. Pour the mix in the glasses .
- 7 .To finish, put in the fridge for 1 to 2 hours.
- 8 . After 2 hours, serve .



Tips : You can serve it with biscuits

