

## CHOCOLATE MOUSSE

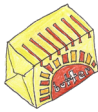
Prep time: 20 mins

Chill time: 2 hours

Serves: 6



## INGREDIENTS

20g  
butter1C  
cream3 eggs  
separated200g dark  
chocolate,  
chopped1T  
caster sugar

## METHOD

1. Set up a double boiler.
2. Melt chocolate and butter in the double boiler, and stir until smooth. Be careful of the steam! Once smooth remove from the heat.
3. Stir through the egg yolks and set aside to cool.
4. Whisk the egg whites until soft peaks form.
5. Add sugar and beat until stiff peaks form.
6. Whip the cream. Fold the cream into the chocolate mixture.
7. Fold the egg whites into the chocolate/cream mixture.
8. Pour into serving bowls.
9. Cover with cling film and refrigerate until set. Allow about 2 hours.