



No-Bake Chocolate Mousse Cups

Light, creamy, and deeply chocolatey — perfect for date nights, parties, or self-care evenings.



Prep Time: 15 min



Chill Time: 2–4 hours

Serves: 4–6



Ingredients:

- 200g dark or semi-sweet chocolate (chopped)
 - 2 tbsp butter
 - 3 large eggs, separated
 - 3 tbsp sugar
 - 1 tsp vanilla extract
 - 1 cup heavy cream (chilled)
 - Pinch of salt
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🔪 Instructions:

1. Melt Chocolate:

- In a heatproof bowl, melt **chocolate and butter** (microwave in 30-sec bursts or use a double boiler).
- Let cool slightly so it's warm but not hot.

2. Whip Egg Whites:

- Beat **egg whites with a pinch of salt** until foamy.
- Gradually add 2 tbsp sugar and beat until stiff peaks form. Set aside.

3. Whip Cream:

- In another bowl, whip cold cream until soft peaks.
- Stir in **vanilla** and the remaining 1 tbsp sugar.

4. Assemble Mousse:

- Mix **egg yolks** into the melted chocolate.
- Gently fold in whipped cream, then fold in egg whites.
- Spoon into serving cups or ramekins.

5. Chill:

- Refrigerate for **at least 2 hours** until firm and silky.
- drizzle of salted caramel or raspberry coulis

