

# Chocolate Pear Charlotte

## Ingredients

### *For the chocolate mousse*

200 g dark chocolate foal

6 eggs

1 pinch of salt

### *For the charlotte*

30 spoon biscuits

1 box of 900 mL + 1 small box of 400 mL of pears in syrup

Optional: 1 spoon of rum

## Preparation

### *Chocolate mousse (to make at least 3 hours in advance)*

Melt the chocolate in the microwave (600W) with 4 tablespoons of water

Beat the egg whites until stiff with a pinch of salt

Vigorously whisk the egg yolks with the melted chocolate.

Add the egg whites to the mixture

Leave to cool for 3 hours in the fridge.

### *Assembly of the charlotte*

Dip the biscuits in the pear syrup and garnish the bottom of a charlotte mold

Cut the pears into small pieces

Alternate the mousse and the pears in the mold

Finish with a layer of biscuits dipped in syrup.