

# *Chocolate mousse*

## *Ingredients*

6 eggs  
200g dark chocolate  
a little water (2-4 tablespoons)

## *Preparation*

Beat the egg whites  
Melt the chocolate with a little water in the microwave / bain-marie  
Mix the chocolate well, there should be no lumps  
Beat the egg yolks, then add them to the melted chocolate  
Finally, mix the chocolate with the whipped egg whites  
Leave to rest for 4 hours in the fridge