

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