

Chocolate mousse

Ingredients

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

Preparation

Whip

Melt the chocolate with a little water in the microwave / bain-marie

Mix the chocolate well, there should not be lumps

Beat the egg yolks, then add them to the melted chocolate

Finally, mix the chocolate with the whites mounted in snow

Leave to stand for 4 hours in the fridge