

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.