



**GUINNESS
STOREHOUSE**

**GUINNESS®
CHOCOLATE MOUSSE**





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Ingredients for 6 portions

10 egg yolks

10 egg whites, whisked

350g dark chocolate

1/4lb butter

100g caster sugar

100ml GUINNESS® draught

Method

Melt dark chocolate and butter in a bain-marie, add in the GUINNESS® draught. Beat egg yolks and caster sugar until light and fluffy. Mix in the melted chocolate mixture in with egg yolks and slowly folding in the whisked egg whites until everything is smooth. Transfer mousse in serving glasses and chill.

Tip: Serve with fresh raspberries or other seasonal berries.

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