

Chocolate Mousse

Ingredients

200gms of medium to dark chocolate
6 eggs, separated
2 tablespoon of real vanilla extract
1/4 cup sugar
60gm of butter
45ml milk
45ml strong coffee

Directions:

Step 1

In a double boiler, in a bowl, break the chocolate into pieces, add the milk and coffee and then slowly heat it while stirring, occasionally, until it the chocolate is melted.

Step 2

Remove the bowl from the hot water, let the chocolate cool a little bit - then add the vanilla extract and the butter and stir them into the chocolate, stir until the butter is melted and the chocolate look nice and glossy.

Step 3

Whisk your egg yolks and sugar until the ribbon stage, then add the mixture to the chocolate, stir until well combined.

Step 4

Next, beat egg whites till stiff then gently fold them into the chocolate mixture until they are mixed well in.

Step 5

Divide the mixture into pudding bowls, cover and put into the refrigerator overnight.

THE
COOKERY

by The Secret Jozi Chef

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