Chocolate Mousse

Ingredients

200gms of medium to dark chocolate
6 eggs, seperated
2 tablespoon of real vanilla extract
60gm of butter
90ml tablespoons milk

Directions:

Step 1
In a double boiler, in a bowl, break the chocolate into pieces, add the milk 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 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