

Mousse au Chocolat

(serves 8)

INGREDIENTS

- 300 g VIVANI Dark (or Milk) Chocolate Coating
- 150 ml cream
- 4 eggs
- 400 ml cream

PREPARATION

Chop up the chocolate and bring to the boil in 150 ml of cream. Let the mixture cool and then beat until fluffy. Separate the eggs and mix the yolks into the mixture (it is essential that the mixture remains uniform!)

Beat the egg whites to stiff peaks and whip the rest of the cream until stiff.

Carefully blend first the cream and then the egg whites into the chocolate mixture until smooth.

Fill small bowls with the mousse mixture and leave in the fridge for 2 hours.

level: 1-2