

## Mousse à la Mangue Coco

3-03-13

(serves 8)

### INGREDIENTS

- 300 g VIVANI White Mango Coco Chocolate
- 2 eggs
- 400 ml cream (30 % fat min.)

### PREPARATION

Chop up the chocolate. Melt the chocolate in a bain-marie and stir until smooth. Beat the eggs until fluffy, add to the chocolate and mix well.

Whip the cream until stiff, carefully blend the cream into the chocolate mixture until smooth.

Fill small bowls with the mousse mixture and leave in the fridge for 3 hours.

*level: 1-2*