

CLASSIC FRENCH CHOCOLATE MOUSSE

RICH, AIRY, AND INDULGENT.

INGREDIENTS:

- 200g dark chocolate (70% cocoa), chopped
- 3 eggs, separated
- 1/4 cup (50g) sugar
- 1/2 cup (120ml) heavy cream
- Pinch of salt

INSTRUCTIONS:

1. Melt chocolate in a heatproof bowl over simmering water. Let cool slightly.
2. Beat egg whites with salt until soft peaks form, then gradually add sugar until glossy.
3. Beat cream in another bowl until soft peaks form.
4. Stir egg yolks into the melted chocolate.
5. Fold whipped cream into the chocolate mixture.
6. Gently fold in egg whites until just combined.
7. Spoon into serving glasses and refrigerate for 2-4 hours.

