

The Charlotte Pear Chocolat

Ingredients

For chocolate mousse

200 g dark chocolate foal

6 eggs

1 pinch of salt

For the Charlotte

30 spoon cookies

1 box of 900ml + 1 small box of 400 ml of pears in syrup

Optional: 1 spoon of rum

Preparation

Chocolate mousse (to do at least 3 hours in advance)

Melt the chocolate in the microwave (600W) with 4 tablespoons of water

Beat the egg whites in snow with the pinch of salt

Egily whisk the egg yolks with the melted chocolate.

Incorporate the egg whites into the preparation

Let cool for 3 hours in the fridge.

Mounting the Charlotte

Dip the cookies in pear syrup and garnish the bottom of a Charlotte mold

Cut the pears into small pieces

Alternate the foam and pears in the mold

Finish with a layer of cookies soaked in the syrup.