

Chocolate mousse

Ingredients

6 eggs
200g of dark chocolate
A little water (2-4 tablespoons)

Preparation

Whip
Melt the chocolate with a little water in the microwave / bain-marie
Mix the chocolate well, there should not be lumps
Beat the egg yolks, then add them to the melted chocolate
Finally, mix the chocolate with the whites mounted in snow
Leave to stand for 4 hours in the fridge