

Name of the recipe: Chocolate mousse

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!



Ingredients:

1. 250 grs chocolate bar (hopefully with high percentage of cacao) or the equivalent in melting chocolate.
2. 185 grs confectioners' sugar
3. 185 grs butter
4. 6 eggs

To prepare:

1. Dissolve the chocolate in double boiler
2. Add sugar and then the butter
3. Incorporate the yolks, one at a time mixing well in between
4. Lastly, add stiff whipped egg whites by folding in carefully, blend well
5. Refrigerate at least 12 hours before serving.

Je vous le dis, c'était délicieux!