



Chocolate Mousse

Sarah's servings: 4, Sarah's skill: Easy

Ingredients

200g Dark cooking chocolate
3 Large eggs
40g Caster sugar
Whipped cream to decorate if required

Method

- Place the chocolate in a heatproof bowl over a pan of simmering water. Make sure the water is not touching the bowl. Mix until the chocolate has melted and remove from the heat.
- Separate the eggs and whisk the whites with the caster sugar to stiff peaks.
- Add the egg yolks to the chocolate and beat until well combined and smooth.
- Fold the egg whites into the chocolate mixture until you can no longer see any white.
- Spoon into glasses or cups and level.
- Put into the fridge for at least an hour.
- Whisk the cream and pipe or spoon on top of the mousse and decorate as required.