

# Chocolate mousse

<b>Servings</b> 8	<b>Prep time :</b> 10min	<b>Cook time :</b> -	<b>Resting time :</b> 30min
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## Ingredients

- 200g of dark chocolate
- 5 eggs
- 50g of granulated sugar
- A pinch of salt

## Step by Step instructions

### *Whip the Egg Whites*

Separate the egg yolks from the whites. Add a pinch of salt to the egg whites, then whisk using a hand or stand mixer until they form stiff peaks. Set aside.

### *Melt the Chocolate*

Gently melt the dark chocolate using 30-second intervals in the microwave, or with a *bain-marie* (place the bowl over simmering water without touching it). Once melted, let it cool slightly—it should still be warm but not hot.

### *Combine Yolks, Sugar & Chocolate*

In a separate bowl, whisk the egg yolks with the sugar until the mixture becomes pale and doubles in volume. Pour in the melted chocolate and stir until fully combined. Make sure the chocolate is not too hot to avoid cooking the yolks.

### *Fold in the Egg Whites*

Gently incorporate the whipped egg whites into the chocolate mixture. Use a spatula and fold carefully to keep the mousse light and airy. Combine just until smooth.

### *Chill and Serve*

Pour the mousse into ramekins or serving glasses. Refrigerate for at least 30 minutes to set before enjoying this classic French dessert.