

D – E – Dark chocolate mousse

Ingredients for 4 – 6 persons:

6	pcs	Eggs
100	gr	Sugar
300	gr	Black or dark chocolate/couverture
50	gr	Unsalted butter
1	csp	Nescafé
3	tsp	Grand Marnier or orange liquor
3	tsp	Peppermint liquor
4	dl	Whipped cream

Preparation:

Beat the eggs and the sugar in a Bain Marie with boiling water to a stiff sabayon. Remove the bowl from the stove and beat until cold.

Add the melted chocolate and butter to the egg sabayon.

Dissolve the Nescafé into the liquors and flavour the chocolate emulsion with it.

Fold in very gently the whipped cream.

Keep the mousse refrigerated for at least 3 – 4 hrs. in the fridge.