



Chocolate Mousse



This creamy, smooth, and delicious chocolate mousse is a great dessert, especially when served with fresh berries. If you love chocolate, you will love this chocolate mousse!



Prep
20m



Set
2hr



Serves
4

Ingredients

- 250g dark chocolate
- 4 eggs, separated
- 350ml cream
- 2 tbsp sugar
- 125g blueberries
- 150g strawberries, sliced

Method

Place the chocolate into a medium bowl of a double-boiler.

Stir until the chocolate has melted.

Beat in the egg yolks until smooth. Set aside.

Beat the cream until thick and fold in the chocolate mixture.

In a separate bowl, **beat** the egg whites until soft peaks are formed.

Add the sugar and beat until peaks are formed.

Gradually, **fold** the egg white mixture in the chocolate mixture until combined.

Evenly **divide** the chocolate mousse into 4 glasses/jars.

Refrigerate for 2 hours.

Divide the fresh berries amongst the chocolate mousses.

Happy Baking!