

Chocolate Mousse

— Min

Preparation

1. Chop the chocolate into pieces. Place the chocolate and butter in a heatproof bowl and melt over a bain-marie, stirring occasionally. Remove from the heat and let cool for 5 minutes.
2. Separate the eggs. Add the egg yolks to the chocolate mixture one at a time, whisking well after each addition. Stir in the Bourbon vanilla paste.
3. In another bowl, beat the egg whites on medium speed until foamy. Add a pinch of salt, then gradually add the sugar while mixing, until soft peaks form.
4. Gently fold one-third of the egg whites into the chocolate mixture. Then pour the chocolate mixture into the remaining egg whites and carefully fold until combined.
   Transfer to a serving dish or glasses and refrigerate for at least 4 hours, preferably overnight. Serve with whipped cream and chocolate shavings.

Ingredients 6 Portions

= Kotányi Produkte

20 g	Butter
120 g	Dark chocolate (min. 60% cocoa)
3	Eggs
1 package	Bourbon Vanilla Sugar
1 tsp	Bourbon Vanilla Paste
	Pinch of salt