

# Chocolate Mousse

125g valrhona chocolate (70% cocoa)  
125ml double cream  
3 egg whites  
2 egg yolks  
65g sugar



Melt chocolate in large bowl over a pan of simmering water.

Whip double cream until stiff.

Whisk egg yolks with  $\frac{1}{2}$  of sugar until double in size (sabayon).

Whisk egg whites with the other  $\frac{1}{2}$  of sugar until stiff (meringue).

When chocolate is melted whisk in sabayon then fold in meringue. Place in tub then put in fridge for 30 minutes to set.