

Chocolate Mousse for Marquis

110g	Egg Yolk
250g	Sugar
2 1/2 Leaves	Gelatine
275g	Manjari Chocolate
625g	Semi Whip Cream - Use Whipping Cream



1. Whip the yolks to sabayon
2. Cook the sugar to 121c with a little water
3. Pour onto the yolks and whip till cool
4. Melt the gelatine in a little water and add to the sabayon
5. Fold into th melted chocolate
6. Fold in the cream