

Chocolate Mousse

Serves: 6-8

Procedure

Bloom the gelatin

In a double boiler melt chocolate and butter

In a kitchen-aid, using a whisk attachment, beat the eggs until foamy. Cook the sugar with a little bit of water. Using a candy thermometer, cook until sugar reaches 121°C. Continue to whip the eggs at high speed while slowly pouring the sugar down the side of the kitchen-aid bowl, as to not splash. Whip eggs until doubled in volume.

Melt the gelatin and add into the melted chocolate

Whip the cream to soft peaks.

Delicately fold eggs into the melted chocolate, then fold in the whipped cream.

Store in refrigerator or use in cake right away.

Ingredients

175g 64% bitter sweet chocolate
50g butter
2 gelatin sheets
150g whole eggs
250g heavy cream
100g sugar
Water

Tools

Kitchen-aid
Rubber spatula
Thermometer
Mixing bowl
Whisk