



Just a Girl who loves  
to cook



## Classic Chocolate Mousse

200g dark cooking chocolate, finely chopped

24g butter

3 eggs, separated, at room temperature

1 tsp vanilla extract

250ml (1cup) thickened cream

1. Melt the chocolate and butter in a heatproof bowl over a saucepan of simmering water. Set aside for 5 minutes to cool slightly. *I have awful trouble with melting chocolate, the best foolproof method I have found is using the microwave. Melt the chocolate in 30 seconds bursts stirring as you go. When fully melted put aside to cool.*
2. Use a metal spoon to stir the egg yolks and vanilla into the chocolate mixture. Don't overstir, or the chocolate can harden.
3. Use an electric beater to beat cream in a bowl until soft peaks form - the cream should just cling to the beaters when you lift them.
4. Gently fold half of the cream into the chocolate mixture until it's almost combined. Fold in the remaining cream.
5. Use an electric beater to beat egg whites in a dry clean bowl until soft peaks form - they'll curl over slightly when you lift the beaters.
6. Fold half the egg white into chocolate mixture. Fold in remaining egg white. Place in glasses. Cover. Place in fridge for 3 hours.

Note : by the end with adding the cream and then the egg white you will need a large bowl.

Recipe from Good Taste magazine.

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