



Rich Chocolate Mousse

Prep Time : 15 mins

Cook Time : 30 mins

Servings : 20-30

INGREDIENTS

- 7 Eggs (separated)
- 7 oz Alpro Baking chocolate
- 2 sticks margarine
- 1 cup sugar
- 1 tsp vanilla sugar

DIRECTIONS

1. Melt the margarine, chocolate and sugar over a low flame, ensure to keep mixing to prevent burning and leave it to cool down
2. Separate the egg yolks and sclera (white of the egg)
3. Add the egg yolks into the cooled down chocolate mixture
4. Whisk up 7 egg whites whilst slowly adding in ½ cup of sugar and vanilla sugar until stiff peak forms
5. Slowly fold in the chocolate mixture with the stiff egg whites
6. Once combined well, place into serving cups
7. Feel free to add grated chocolate, crushed cookies or any topping of your choice
8. Leave in the fridge to set for minimum 30 minutes

NOTES :

Handwhisk required

This dessert is a modern classic. Who knows what they would have called it in the Arab lands?