

Mousse, Chocolate – Mathieu

Ingredients:

8 oz bar semi-sweet dark milk chocolate

6 eggs

Pinch of salt

Directions:

Separate egg whites and yolks.

Beat egg whites (with pinch of salt) until fluffy.

Melt chocolate; pour melted chocolate into yolks, stirring as you pour.

Fold 1/3 beaten whites into chocolate mix; add the rest of the whites.

Fill 8 serving cups.

Put in refrigerator.