



## COOKING WITH SAFTA

### CATEGORY

Desert

### Chocolate Mousse

#### INGREDIENTS

4 eggs  
1/2 cup powder sugar  
1/4 cup + 2tbs. sugar  
3 tabs. water  
3 tbs. cognac, brandy or orange  
liqueur  
150 gr. bittersweet chocolate  
6 tbs.-80gr, butter  
1 cup whipping cream  
Instructions



#### PREPARATION

Have two pots larger and smaller. Boil water in the large pot. Have a mixing bowl for the white. Another bowl filled with ice and cold water. Separate the eggs, yolks into a pot (that can fit into a larger pot) and the whites into a mixing bowl. In the smaller pot whisk the yolks and gradually add the powder sugar. Continue whisking until the colour is light yellow. Set the pot with the egg yolks on top of the pot with the boiling water without touching the water!!! continue whisking until the eggs are warm (4-5 min.) Remove from heat, place the pot on top of the ice and continue whisking. In a small pot, break the chocolate to pieces and add the water, liquor, and butter. Melt chocolate and butter, add to the yolks, and continue whisking. Whisk the whites with 2tbs sugar. Whisk the whipping cream with a 1/4 cup sugar. Add the whites and half of the whipping cream to the chocolate fold gently. In the fridge for at least two hours. The other half of the whipping cream is kept aside for serving later

**BON APPETITE!**