

Chocolate mousse grandma style, chocolate wafers, raspberry coulis and fresh raspberries |

Recipe for 12 tapas

Description

Childhood memories, creamy dark chocolate mousse, made with egg whites, raspberry coulis and fresh raspberries.

Note

The fruits used can be replaced, many fruits go well with chocolate.

Ingredients

Chocolate mousse

- 200 Gr Dark chocolate
- 120 Gr 35% whipping cream
- 240 Gr Egg white
- 45 Gr Sugar
- 1 Unit(s) Egg yolk

Raspberries coulis

- 30 Gr Sugar
- 30 Ml Water
- 375 Gr Raspberry puree
- 15 Unit(s) Raspberries

Preparation

- Preparation time **30 mins**

Chocolate mousse

Melt your chocolate in a bowl over a double boiler at low heat. In another pot, heat your cream until boiling. Once the chocolate is melted, turn off the heat and pour the hot cream over it and mix well using a whisk. In a different bowl, whip the egg whites with a whisk. Once they form peaks, add the sugar and whip again, add the egg yolks to the chocolate and mix well. Then add the egg whites (French meringue) to the chocolate mixture folding gently with a whisk. Pour the chocolate mousse in glass jar, let it cool down overnight in the fridge.

Raspberries coulis

In a pan, boil the water and sugar. Turn the heat off as soon as you have a strong boiling. Cool the syrup on an ice bath or other. Then you just have to mix up your cold syrup with raspberry puree. Cut the fresh raspberries in half on the long side.

Assembling

Pour the raspberry coulis in the jar, making sure you cover the entire chocolate mousse surface. Place beautifully few pieces of fresh half raspberries.

Bon appétit!