

WHITE CHOCOLATE MOUSSE



Preparation : 10 min - **Resting :** 2 hr - **Cooking :** - - **Equipment :** -

Ingredients : SERVES 6

- 200 g de white chocolate, roughly chopped - 5 eggs, separated - 100 g double cream - pinch salt

1. Fit the whisk and put the whites into the bowl with a pinch of salt, remove the cap from the lid and run the WHISK programme. Set the egg whites aside and clean the bowl.
2. Put the chocolate and cream into the metal bowl; run the EXPERT programme for 5 minutes/speed 3/60°C. Scrape the wall of the bowl down and restart the programme for 1 minute. Add the egg yolks through the opening. Run the EXPERT programme (without heating) for 20 seconds/speed 10. Transfer the chocolate mixture to a bowl and set aside.
3. Using a spatula* gently fold the whisked egg whites into the chocolate mixture.
4. Set the chocolate mousse aside for at least 2 hours before serving.

Cook Expert ■