

The Gypsy Chef

Mousse au Chocolat

8 ounces semi-sweet good quality chocolate
6 large eggs
Pinch of sea salt

Melt chocolate in the micro wave, stirring every 20 seconds. When it's 75% melted remove it from the oven and stir until smooth. Set aside.

Separate the yolks from the whites. Beat the yolks until blended.

Add the salt to whites and beat them until stiff peaks form.

Gradually pour the melted chocolate into the yolks beating vigorously.

Using a whisk gently stir in 1 / 3 of the stiff egg whites to lighten the mixture.

Using a spatula, fold in the rest of the whites, until no trace of white remains. Be careful not to break them down. The airiness of the whites makes the mousse light.

Place in the refrigerator to chill for at least 3 hours.

Serve with freshly whipped cream.

Makes 6 servings