

# Chocolate (orange) mousse



## Ingredients list

- 2 Egg
- 70g Plain Chocolate
- 50g Unsalted Butter
- 50g Caster Sugar
- 1x Orange

Bring a pot with a secure lid to put it into!

## Equipment list

- Glass mixing bowl
- Saucepan
- Small plastic bowl
- Small glass dish
- Plastic baking spatula
- Electric Whisk with tongs
- Grater (if using orange)



# Method

1. Separate the eggs; put egg whites into a large glass bowl and the egg yolk into a small dish.
2. Melt the chocolate, broken into small pieces, in a basin over a saucepan of boiler water **(Do not let the basin touch the water!)**
3. Remove basin from heat, stir in the butter and sugar.
4. When well blended add the egg yolks, one at a time, beating well after each addition.
5. Add grated orange (optional!)
6. **WITH CLEAN TONGS!!!** Whisk the egg whites until they form stiff peaks.  
**Do NOT over whisk**
7. Fold into the chocolate mixture **VERY** carefully using a metal spoon.
8. Pour into small dishes and place into the blast chiller.
9. To serve sprinkle chunks/grated chocolate over the top when you're at home!

