



Ingredients

- 200g 70% cocoa dark chocolate, chopped
- 1 tbsp caster sugar
- 50g butter, softened
- 2 eggs, separated
- 2 egg whites



Directions

Step 1

- Place chocolate (200g 70% cocoa dark chocolate, chopped) in a large heatproof bowl set over a saucepan of simmering water (make sure base of bowl doesn't touch water).
- Stir for 2 to 3 minutes or until melted and smooth.
- Whisk in sugar (1 tbsp caster sugar) until dissolved.
- Remove from heat. Whisk in butter (50g butter, softened) until smooth.
- Whisk in egg (2 eggs, separated) yolks until combined.



Step 3

- Using an electric mixer, beat egg whites until firm peaks form.
- Whisk half the egg white into chocolate mixture until combined.
- Fold remaining whites into chocolate mixture until combined.
- Refrigerate for 1 hour or until set.

Step 4

- Remove mousse from fridge 30 minutes before serving. Place 1 tablespoon of mousse onto 1 serving spoon.
- Repeat with remaining mousse and 7 serving spoons (you will have mousse left over).
- Serve with coffee.

