

# Chocolate Mousse (Chapon House)

## Ingrédients

- 185g of dark chocolate
- 100g of semi-skimmed milk
- 1 egg yolk
- 6 egg whites
- 37g of cane sugar

## Préparation

1. This is not the first chocolate mousse recipe on the blog, but this one is perfect if, like me, you often have egg whites to use up, for a change from financiers and other macarons. This is the recipe from the Chapon house, found on the instagram account of the Académie du Goût.
2. An electric mixer and a few hours of waiting and you're good to go!
3. Ingredients: I used Caraïbes chocolate from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliate).
4. Bring the milk to a boil.
5. Pour it over the partially melted or finely chopped chocolate, mix well then add the egg yolk and mix again, so as to obtain a shiny ganache.
6. Beat the egg whites with the sugar until not too firm, incorporate them delicately into the chocolate then pour the mousse into verrines (or into a salad bowl for a sharing version).
7. Put in the refrigerator for a few hours (or overnight), then decorate as you wish and enjoy!

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