

CHOCOLATE MOUSSE ON MANGO SAUCE



Degree of difficulty: 2

For 6 persons

Preparation time: approx. 20 minutes

Chilling time: approx. 3 hours

6	fresh egg yolks
50 g	sugar
200 g	Cailler Cuisine Noir 64%, crumbled
6	fresh egg whites
1 pinch	salt
½	mango, in pieces
1 tablespoon	icing sugar
½ tablespoon	lime juice

1. Whisk egg yolks and sugar with hand mixer for approx. 3 minutes until the mixture turns paler.
2. Melt the chocolate in a thin-walled bowl over a pan of gently simmering water, stir until smooth, allow to cool slightly. Stir in egg yolks.
3. Beat egg whites and salt until stiff (see Tip 1). Carefully fold stiffly beaten egg whites into the chocolate mixture. Cover and chill for approx. 3 hours.
4. Blend mango, icing sugar and lime juice, press through a sieve.

To serve: Divide mango sauce on plates, shape mousse into balls with an ice cream scoop or into oval patties (see Tip 1), arrange on mango sauce.

Tip 1:

Whisk egg whites with salt until stiff with a hand mixer.



Tip 2:

Use 2 tablespoons to shape chocolate mousse into oval patties.

