




French Chocolate Mousse

Mousse au chocolat

 4 people

 15 mins prep time

 2-3 hours total time

 Super Easy

INGREDIENTS

- 1 $\frac{3}{4}$ cup (300 g) dark baking chocolate
- 1 $\frac{1}{2}$ cups (35 cL) of cold coffee creamer or cold heavy whipping cream
- 3 egg yolks
- A little less than $\frac{1}{4}$ cup (40 g) sugar
- $\frac{1}{4}$ tsp of vanilla extract
- Extras: fresh raspberries



DIRECTIONS

1. Bowl 1: With a beater, mix the cream for about 3-5 minutes until achieving a consistency that is light and yet firm.
2. Bowl 2: Break the chocolate into small pieces and melt it in a double broiler, stirring constantly, or melt it in the microwave.
3. Bowl 3: In a separate bowl, beat the yolks and vanilla for 3 minutes until achieving a light and creamy consistency.
4. "Bowl" 4: Heat the sugar with 4 tablespoons of water in a small pot until the sugar is dissolved.
5. Beat the sugar mixture (Bowl 4) and the egg mixture (Bowl 3) together for three minutes.
6. Add the melted chocolate, continue mixing, then the cream and continue to mix.
7. Transfer the mixture into small cups or small bowls and sprinkle with chocolate powder or chocolate shavings.
8. For an added delight: put fresh raspberries at the bottom of the cup and two on top of the chocolate mousse.
9. Let the mousse sit in the frig for two hours to harden up a bit.

Bon Appetit!
Emilie Anne 

