

Granny chocolate mousse, dark chocolate cereals, cocoa powder |

Recipe for 12 Tapas

Description

Mousse au chocolat de notre enfance, légère et qui laisse toute la place au chocolat.

Note

The choice of chocolate can vary according to individual taste.

Ingredients

Mousse au chocolat

- 150 Gr Dark chocolate
- 90 Gr 35% cooking cream
- 180 Gr Egg white
- 30 Gr Sugar
- 1 Unit(s) Egg yolk

Chocolate cereals

- 75 Gr Corn-flakes
- 125 Gr Dark chocolate

Topping

- 2 Tbsp Cocoa powder

Preparation

- Preparation time **30 mins**
- Resting time **30 mins**

Chocolate mousse

Place your chocolate in a bowl on a bain-marie over low heat. Heat the cream until it boils. Once the chocolate has melted, remove from the heat and pour the hot cream over the chocolate, mixing well with a whisk. In a bowl, beat the egg whites until stiff, adding the sugar once they form peaks. Allow the egg whites to turn with the sugar, then add the egg yolk to the chocolate and mix well. Next, fold the whipped egg whites (French meringue) into the chocolate with a whisk. Pour the mousse into a container, then place in the fridge, ideally overnight.

Chocolate cereals

Melt the dark chocolate in a bain-marie over low heat. At the last moment, pour the chocolate over the cereal and stir gently.

Topping

Pour the chocolat mousse into the verrines.

Place the chocolate mousses in the fridge for 1 to 2 hours, ideally taking them out 15 to 20 minutes before eating, and place the chocolate cereals on top.

When ready, sprinkle with cocoa powder.

Bon appétit!