

# Chocolate Mousse



## Ingredients (serves 3)

- 75g Mortimer chocolate powder
- 25g butter
- 1 tbsp hot water
- 2 large eggs

## Method

Melt the chocolate and butter in a bowl set over a pan of barely simmering water.

Separate the eggs and put the yolks into a small bowl and the egg whites into a clean dry bowl.

When the chocolate and butter has completely melted, stir gently.

Mix the egg yolks with the hot water, then beat into the melted chocolate.

Whisk the egg whites, until they form soft peaks. Beat 1 tablespoon of egg white into the chocolate, repeat with a second tablespoon of egg white.

Carefully fold in the remaining egg white making sure it is well combined and now white bits remain.

Spoon into 3 ramekins, or small coffee cups and place in the fridge for several hours to set.

*Thank you to Mortimer Chocolate Company for their recipe*