



MOUSSE AU CHOCOLAT

FOR 4 PERSONS

INGREDIENTS

75 g dark chocolate

275 g cream

PREPARATION

Bring the cream to the boil, pour into the bowl over the finely diced chocolate and stir until the chocolate melts in.

Refrigerate for 24 hours. Fill the Kisag whipper, insert a charger and shake vigorously 8-10 times.

→ **Tip:** Add a dash of rum, cognac or orange essence to taste. Can be made with different chocolate. A delicious accompaniment to pear compote or brownies.

Enjoy Cooking!