

EGGLESS CHOCOLATE MOUSSE | TWO INGREDIENT CHOCOLATE MOUSSE

2 ingredient Chocolate Mousse – chocolate and water

Christmas calls for some yummy chocolate mousse which can be made in a jiffy and can be a bit tricky too

Merry Christmas ☺ ☺☺ ☺☺☺

INGREDIENTS –

150 GMs – dark chocolate, chopped

120 GMs – water

For garnish –

Chocolate shavings

Silver balls

METHOD –

1. Place ice in a large bowl and prepare an ice bath.
2. Melt chocolate and water using double boiler method, until smooth. Keep stirring continuously.
3. Pour the chocolate mixture into a bowl and place the bowl on the ice bath. And whisk vigorously until the mousse begins to thicken.
4. Do not over whisk else the mousse will become grainy. If that happens, remelt the chocolate mousse and start whisking all over again.
5. Pour the mousse in serving glasses and garnish as required.