

# Chocolate Mousse



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Pastry is not only about baking cakes. It's also about making delicious desserts and presenting them in an artful way. Here is my recipe for Mousse au Chocolat. You can serve it as a pure mousse... or, with a little extra effort, you can turn the mousse into a little work of art. ☺

### What you need

(For 4-6 persons)

Heavy cream 400 g (14.1 oz.)

Couverture chocolate 200 g (7 oz.)

Egg yolk 100 g (3.5 oz.)

Sugar 70 g (2.5 oz.)

Water 20 ml

### Note:

Use dark couverture with 60-70% cocoa.



You find the **video** of making the Chocolate Mousse here:

<http://master-pastry.com/pf9i8e/ChocoMousse.html>

**There's more!!** ☺

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*Happy Baking!*

*Keiko*





Whip the heavy cream with your electric mixer on high speed.

When the cream reached soft peak stage, beat with a wire whisk to get a uniform consistency.

Bring the sugar together with the water to a boil.





While the sugar syrup is heating up, mix the egg yolks with the electric mixer for few minutes.

The color will change from orange to light yellow (almost white).

The sugar syrup should be boiling by now...





The sugar syrup is ready when you can “blow bubbles” like I do in the video at 01:24.

In German, that’s called “Zucker zum Flug kochen”. ☺

At that point, the sugar syrup is relatively thick and has a temperature of 117°C (243°F).

Add the hot sugar syrup to the egg yolk. Keep mixing all the time.







Melt the chopped couverture over a double boiler (metal bowl over a pot with boiling water).

Take the bowl with the melted couverture away from the heat and mix in the egg / sugar mixture with a wire whisk.





If you want, you can add 1-2 tbs rum to the chocolate.

Next, add the whipped heavy cream in three chunks and mix gently each time.

The mousse au chocolat is now finished.

Cool the mousse in the fridge before serving.







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