chocolate
mousse

This light airy chocolate mousse with a hint of red wine is nothing short of heavenly. It is very easy to prepare too.

Ingredients

100 ml of whipping Cream

1 tablespoon of sugar

45 g of milk chocolate

2 tablespoons of red wine

2 egg whites

Strawberry and white chocolate for garnish

Method

Roughly chop your chocolate and place it in a bowl with your wine and melt it in a microwave. This will take about 30 seconds. Mix it all up then set aside.

Pour your whipped cream into a bowl and beat the cream until it forms soft peaks. Set aside and hold at room temperature.

In a separate bowl, whip egg to soft peaks. Gradually add the sugar and continue whipping until firm.

Transfer the chocolate into the egg whites bowl and fold in the egg whites all at once. When the whites are almost completely incorporated, fold in the whipped cream. Cover the mousse and refrigerate for approximately 1 hour or until set.

Serve in your bowls. Garnish with fresh strawberries and white chocolate shavings and serve.

SERVE WITH: on its own

This recipe was brought to you by Kaluhi's Kitchen from: http://www.kaluhiskitchen.com/chocolate-mousse/