

Dairy-free chocolate mousse

100g dark chocolate (melted in a bowl over a pot in a water bath)
3 pcs large room temperature eggs (whites and yolks are separated)
2 tbsp dark cocoa powder
1 teaspoon vanilla sugar
¼ teaspoon salt
1 deciliter sugar
(2-3 tbsp coffee-, mint- etc. liquor or coqnac for seasoning...)

- Beat the egg whites until stiff with a pinch of salt, and at the end gradually add the sugar to the foam.
- Liqueur, sifted cocoa, vanilla sugar and egg yolks are mixed into the melted chocolate one by one, and the egg whites are first mixed with a small part more vigorously, and finally most of the egg whites are carefully folded into the mixture.

