

Hang loose, hang loose, chocolate mousse, chocolate mousse

Don't you just love chocolate mousse?

Here's what you need to satisfy the greed.

Eggs and chocolate, butter, sugar and cream,

What a dream!

Hang loose, hang loose, chocolate mousse, chocolate mousse

Don't you just love chocolate mousse?

And what do you do? What do you do?

To make this dream come true?

First separate the eggs, into two bowls

Yolks in a small bowl, whites in a big bowl

Whisk those yolks, yellow and foamy

Whisk em good, don't do it slowly

Now put the chocolate and the butter in a bowl,

Heat it gently, till it's melted

Whisk those eggs, add the sugar,

Whisk' em until it gets fuller and fuller

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Fold the cream into the egg yolks, add the chocolate

Fold it, fold it

Quarter of the egg whites into the chocolate mix,

Mix it, mix it, then pour the chocolate mix into the egg whites,

Mix it, mix it, keep it light

And chill it in the fridge overnight

Hang loose, hang loose,

Chocolate mousse, chocolate mousse

Don't you just love chocolate mousse?

Chocolate mousse

Ingredients

3 eggs

125g dark chocolate

10g unsalted butter

125ml cream

35g caster sugar



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Method

1 First, separate the yolks and whites of the eggs. Put the yolks in a small bowl, the whites in a large bowl.

2 Whisk the yolks.

3 Melt the butter and chocolate.

4 Whisk the cream until thick.

5 Whisk the whites into peaks and add the sugar.

6 After that, fold the egg yolks into the cream.

7 Next, pour the chocolate into the yolks and cream. Fold gently.

8 Add a quarter of the egg whites to the chocolate mixture. Fold through.

9 Then add the chocolate mixture to the remaining egg whites. Fold through.

10 Divide the mixture into 4 small bowls.

11 Finally, chill in the fridge overnight.

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