

## Belgian Chocolate Mousse

250ml milk  
4 egg yolks  
115 g sugar  
3 leaves gelatin  
250 ml whipping cream  
140 grams chocolate (Callebaut D81 1 works well)  
4 egg whites



### Method:

1. Make sauce anglaise (see method below) with cream, sugar and egg yolks. Add soaked gelatin leaves while still hot.
2. Add chocolate to creme anglaise and stir to melt completely. Cool down to room temperature.
3. Whip cream until stiff and keep cool.
4. Whip egg whites into soft peaks with a little sugar.
5. When base is at room temperature fold in whip cream and then egg whites gently.
6. Place finished mousse in refrigerator and let set for minimum 3 hours.

Serve with raspberry coulis, whipped cream and shaved chocolate.

### Sauce Anglaise

1. Combine milk and sugar and heat until sugar is dissolved
2. Add half of the liquid to the lightly beaten eggs and whisk back into the rest of the milk
3. Continue to slowly stir the mixture over moderate heat until it thickens slightly. Don't let it boil.
4. Remove from heat and continue recipe

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