

# CREAMY CHOCOLATE MOUSSE



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**Preparation :** 10 min - **Resting :** 3 hr - **Cooking :** 5 min - **Equipment :** -

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**Ingredients :** Serves 4-6

- 200 g good-quality dark chocolate - 250 ml milk - 1 whole egg

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1. Break the chocolate into squares before placing it in the blender jug. Press the pulse button a few times to reduce it to a coarse powder.
2. Heat the milk and add it to the blender jug. Turn the selector to 3 and blend for 20 seconds to melt the chocolate. Add the whole egg and blend for a further 10 seconds.
3. Divide between ramekins or verrines. Allow to set in the refrigerator for at least 3 hours.

Blender ■