

Dark chocolate mousse

⚙️ **DIFFICULTY**
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📊 **NUMBER OF SERVINGS**
22 portions of 60g

🕒 **PREPARATION TIME**
5 minutes

280 g Whole milk

85 g Egg yolks

80 g Dark Brown Soft Sugar

350 g Dark chocolate

580 g Whipped cream

PREPARATION

- Cook a pastry cream with the whole milk, egg yolks and **Dark Brown Soft Sugar**.
- Strain the preparation and pour on the dark chocolate.
- Mix with a hand blender.
- At 35°C add the whipped cream and fold it in the previous mix.

