



## CHOCOLATE MOUSSE WITH WHITE CHIPS

*If you believe chocolate should be eaten with a spoon, mousse is the dessert for you! Ideal for the summer, chilled in the refrigerator, enhanced by a little whipped cream.*



### INGREDIENTS:

**200 g** Emilia dark chocolate  
**50 g** Emilia white chocolate chips  
**4** eggs  
**2 tbsp** powdered sugar  
**1/4 l** whipping cream  
**2 tbsp** milk



Difficulty  
**EASY**



Preparation  
**90 min**



Portions  
**6**

- 1** Melt 200g of chocolate in a double boiler with 2 tablespoons of milk. When the chocolate is completely melted, remove from heat and add the powdered sugar, mixing with a wooden spoon. Let cool slightly, then add the egg yolks. Let rest for 5 minutes.

### TIP

If you use clear glasses you can create a layering effect by alternating the mousse with white chocolate chips and ending with a tuft of whipped cream and a drizzle of melted dark chocolate.

- 2** Add stiffly beaten egg whites to the mixture and, lastly, the whipped cream. Divide the mousse into 6 glasses and chill in the refrigerator for at least 2 hours.
- 3** When serving, decorate the mousse with white chocolate chips.