



CHOCOLATE CHARLOTTE

This recipe dates back to the late 1800s. The well-known Italian gourmet of that time, Pellegrino Artusi, was not a chocolate lover and considered it little more than a beverage for convalescents. Though he might have appreciated this elegant charlotte!



INGREDIENTS:

12 ladyfingers
225 g Emilia extra dark chocolate
3 eggs
40 g powdered sugar
2 dl cream
1 dl milk



Difficulty
MEDIUM



Preparation
750 min



Portions
6/8

1

Line the charlotte mold with the ladyfingers and set aside. In a pan, heat the milk, chop up the chocolate and melt it in the milk. Beat the egg yolks with the sugar until the mixture is clear and frothy, then add the melted chocolate, while continuing to mix with an electric mixer.

TIP

When serving, wrap a nice ribbon around the dessert.

2

Cook over a low heat, making sure that it thickens but without bringing it to a boil. Take off the heat and let cool. In a separate bowl, whip the cream until firm and add to the mixture. Lastly, beat the egg whites until very stiff with a pinch of salt and then fold into the mixture.



- 3 Place the mixture into the mold lined with ladyfingers and chill in the refrigerator overnight before serving.