Chocolate mousse with the magimix

20 min	20 min 5 min	20 min 5 min 25 min	20 min 5 min 25 min 6/10
20 min 5 min 25 min 6/10 6	20 min 5 min 25 min 6/10 6 26	20 min 5 min 25 min 6/10 6 26 2	.8

20 min 5 min 25 min 6/10 6 26 18

500g of cream with more than 35% fat 150g of chocolate 50g of vanilla sugar 45g of icing sugar 30g of soft butter 4 eggs

500g of cream with more than 35% fat


```
»
```

Put a glass bowl in the fridge to cool it.

»

Put the bowl of thermomix, the whip and the cream in the freezer for 10 minutes.

Thermomix whipped cream :

»

Once the bowl is very cold, insert the whip into the bowl.

»

Put cream in bowl and 40g of vanilla sugar.

»

Program 5 minutes by gradually increasing the speed up to 4.

»

Check the consistency of cream.

»

If it is not strong enough, put a few more seconds.

»

Refrigerate.

»

Rinse and wipe the bowl of the Thermomix.

»

Remove the whip.

»

Put powdered sugar in the bowl and set the 1 minute at speed 8.

»

Keep into a bowl.

Thermomix egg whites :

»

Chocolate mousse with the magimix

Insert the whip into the bowl of the Thermomix. » Put the egg whites in the bowl and set 3 minutes 30 seconds at speed 3.5. Thermomix chocolate mousse : » When the egg whites are firm, add the icing sugar. » Place chocolate in the bowl of the thermomix and blend 5 seconds to speed 8. » When chocolate is powdered, add the butter into pieces and set 5 minutes on 50°C at speed 3. » Book into the glass bowl which is in the fridge. » Keep the bowl. » Put the egg yolks in the bowl with 10g of vanilla sugar then program 30 seconds at speed 3. » Then mix it with melted chocolate mixture for 1 minute at speed 3. » Add this mixture to the whipped cream by mixing with a wooden spoon. » Add half of this preparation to whites and mix gently. » When there is no white marks, pour the other half of the preparation. » Mix again.

»

Pour into ramekins and place 24 hours in refrigerator.