

# Triple chocolate mousse with the thermomix

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For the dark chocolate mousse :

130g dark chocolate

30g butter

30g caster sugar

3 egg whites

2 egg yolks For the vanilla milk chocolate mousse :

100g milk chocolate

100g heavy cream

3 eggs

1 packet of vanilla sugar For the white chocolate mousse :

200g white chocolate

50g milk

4 eggs

2 gelatin sheets

A pinch of salt For decoration :

Chocolate chips

### <div class="tac"><strong>For the dark chocolate mousse :</strong> </div><br/>

For the dark chocolate mousse with Thermomix :

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Place the 3 egg whites in the Thermomix bowl and beat until stiff peaks form. Reserve them in a bowl.

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Rinse the bowl and dry it.

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Add the dark chocolate to the Thermomix bowl and blend for 5 seconds at speed 5.

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Add the butter and cook for 3 minutes at 70°C on speed 3.

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Add the 5 egg yolks (3 of the beaten egg whites to which you add 2 more egg yolks), caster sugar, and mix for 30 seconds at speed 3.

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Gently fold this mixture into the beaten egg whites with a spatula.

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Pour the dark chocolate mousse into the bottom of verrine glasses.

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Refrigerate for 2 hours.

## Triple chocolate mousse with the thermomix

For the vanilla milk chocolate mousse with Thermomix :

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Place the 3 egg whites in the Thermomix bowl and insert the whisk, whip the egg whites until stiff peaks form. Reserve in a bowl.

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Rinse the Thermomix bowl and dry it well.

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Add the milk chocolate, vanilla sugar, heavy cream to the Thermomix bowl and cook for 6 minutes at 60°C on speed 3.

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Gently fold this mixture into the beaten egg whites.

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Pour the vanilla milk chocolate mousse over the dark chocolate mousse (you can use a funnel to help).

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Refrigerate for 2 hours.

For the white chocolate mousse with Thermomix :

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Place the egg whites in the Thermomix bowl, insert the whisk and beat the egg whites until stiff peaks form, then reserve in a bowl.

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Rinse the Thermomix bowl and dry it.

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Soften the gelatin in cold water.

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Add the white chocolate to the Thermomix bowl and blend for 5 seconds at speed 5.

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Add the milk and cook for 4 minutes at 60°C on speed 2.

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Squeeze the gelatin leaves in your hands and add them to the Thermomix bowl.

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Set for 30 seconds at 60°C on speed 4.

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Pour the white chocolate mousse over the vanilla milk chocolate mousse.

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Chill for 2 hours in the fridge.

For decoration :

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Sprinkle with chocolate chips.

Enjoy as a dessert with a nice coffee. Yum