

Chocolate mousse with the magimix

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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

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Put a glass bowl in the fridge to cool it.

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

Thermomix whipped cream :

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

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Put cream in bowl and 40g of vanilla sugar.

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

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Check the consistency of cream.

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

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Refrigerate.

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Rinse and wipe the bowl of the Thermomix.

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Remove the whip.

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

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Keep into a bowl.

Thermomix egg whites :

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Insert the whip into the bowl of the Thermomix.

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Put the egg whites in the bowl and set 3 minutes 30 seconds at speed 3.5.

Thermomix chocolate mousse :

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When the egg whites are firm, add the icing sugar.

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Place chocolate in the bowl of the thermomix and blend 5 seconds to speed 8.

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When chocolate is powdered, add the butter into pieces and set 5 minutes on 50°C at speed 3.

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Book into the glass bowl which is in the fridge.

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Keep the bowl.

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Put the egg yolks in the bowl with 10g of vanilla sugar then program 30 seconds at speed 3.

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Then mix it with melted chocolate mixture for 1 minute at speed 3.

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Add this mixture to the whipped cream by mixing with a wooden spoon.

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Add half of this preparation to whites and mix gently.

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When there is no white marks, pour the other half of the preparation.

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Mix again.

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Pour into ramekins and place 24 hours in refrigerator.