

The Easiest *Mousse au Chocolat*

Ingredients (for 6 people)

- 6 eggs
- 200 g chocolate (dark or milk)
- 2 packs of vanilla sugar

Instructions

- Separate the whites from the yolks.
- Soften the chocolate in a saucepan in a double boiler.
- Remove from the heat and stir in the yolks and sugar.
- Beat the egg whites until stiff.
- Gently add the whites to the mixture using a spatula.
- Pour into a terrine or verrines.
- Chill at least 2 hours.
- Garnish with cocoa or grated chocolate