



## CHOCOLATE MOUSSE WITH HAZELNUT OIL AND SEA SALT (serves 6)

### INGREDIENTS

14 tbsp (200 g) of high quality dark chocolate (55% or so cocoa)  
3 eggs, separated  
¼ cup (50 g) of butter  
5 oz (15 cl) whipping cream, with a little sugar and vanilla added (Chantilly cream)  
2 tbsp (2 c à s) sugar  
1 tbsp (1 c à s) hazelnut oil  
2 pinches of sea salt

### METHOD

1. Melt chocolate over a double boiler on gentle heat. Do not stir.
2. Add butter to chocolate. Use a whisk to gently stir until butter is melted. Remove from heat.
3. Whip egg yolks with a tablespoonful of sugar until light in color. Pour chocolate into the yolks. Add the hazelnut oil and the sea salt. Stir.
4. Whip cream until it forms light peaks. Fold it into the chocolate mixture.
5. Beat the egg whites and second tablespoon of sugar until it forms very firm peaks. Fold the egg whites into the chocolate, very delicately.
6. Pour the mousse into six serving dishes and refrigerate until ready to serve.