

Chocolate mousse with orange zest with the magimix

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200g chocolate

80g heavy cream

60g sugar

4 eggs

1 orange

Salt

200g chocolate
 80g heavy cream

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Put the egg whites in the Thermomix bowl. Make sure there is no yolk, and add a pinch of salt.

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Insert the whisk into the Thermomix bowl and set it for 5 minutes on speed 4, gradually increasing the speed during the first minute. Transfer the egg whites to a separate bowl.

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Remove the whisk from the bowl.

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Put the chocolate and sugar in the bowl and set it for 5 seconds on speed 7.

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Add the heavy cream and set it for 5 minutes at 50°C on speed 1.

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Then add the egg yolks.

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Take a grater and zest your orange until you reach the white part. Avoid adding the white part as it is bitter. Take 1 tablespoon of zest and add it to the Thermomix bowl.

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Set it for 15 seconds on speed 4.

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Pour this mixture over the beaten egg whites and gently mix with a wooden spatula.

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Prepare your serving glasses and fill them with the mousse up to 3/4 full. Chill for 5 hours.

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For the garnish, you can peel the skin of your orange with a vegetable peeler and roll small pieces on the chocolate mousse.