

Halloween orange and chocolate mousse with the magimix

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150G of dark chocolate
50g of sugar
4 oranges
4 eggs
1 pinch of salt

150G of dark chocolate
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Preparation of Thermomix icing sugar :

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Put sugar in the bowl of Thermomix, put the lid and press turbo button 3 times. You will get the sugar. Book in a bowl.

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Rinse and wipe the bowl of Thermomix.

Preparation of Thermomix egg whites :

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See recipe [egg whites with the thermomix](#).

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30s before the end of the cycle, add the icing sugar throw the opening of the Thermomix.

Preparation of chocolate :

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Put water to boil in a saucepan and melt the chocolate in a bain-marie.

Preparation of oranges :

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Put the egg whites in a bowl and pour the egg yolks on top. Mix gently with a wooden spatula.

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Put egg whites in the chocolate.

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Cool the chocolate mousse 3H in a fridge.

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Cut the oranges in 3/4. Squeeze your orange and keep the juice. Decorate your orange as you like.

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Fill a pastry bag with the chocolate mousse and insert into oranges.