

Chocolate mousse with orange zest with the thermomix

Chocolate mousse with orange zest with the thermomix

12 min	12 min 5 min	12 min 5 min 17 min	12 min 5 min 17 min 2/10
12 min 5 min 17 min 2/10 6	12 min 5 min 17 min 2/10 6 11	12 min 5 min 17 min 2/10 6 11 15	

12 min 5 min 17 min 2/10 6 11 15

200g chocolate

80g heavy cream

60g sugar

4 eggs

1 orange

Salt

200g chocolate

Â»

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

Â»

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.

Â»

Remove the whisk from the bowl.

Â»

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

Â»

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

Â»

Then add the egg yolks.

Â»

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.

Â»

Set it for 15 seconds on speed 4.

Â»

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

Â»

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

Chocolate mousse with orange zest with the thermomix



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