Chocolate mousse

INGREDIENTS

- 300g baking dark Chocolate, roughly chopped
- 3 eggs, at room temperature
- 1/4 cup (55g) caster sugar
- 1 tbsp good-quality cocoa powder, sifted
- 300ml thickened cream, plus extra whipped cream to serve
- Grated chocolate, to serve

DIRECTIONS

Step 1
Place the chocolate in a heatproof bowl over a pan of gently simmering water (don't let the bowl touch the water). Stir until melted. Remove bowl from heat and set aside to cool slightly.

Step 2
Place eggs and sugar in a large bowl and beat with electric beaters for 5 minutes, or until mixture is pale, thick and doubled in volume. Fold in cocoa powder and cooled chocolate until combined.

Step 3
In a separate bowl, whip cream until thickened (be careful not to over-beat). Use a large metal spoon to carefully fold the cream into the chocolate mixture, trying to keep the mixture as light as possible. Spoon into 6 serving glasses and chill in fridge for at least 1 hour. Remove 15 minutes before serving, top with extra whipped cream and grated chocolate to serve.

NOTES
Best served at a Puppy Games Party!
Recipe: taste.com.au