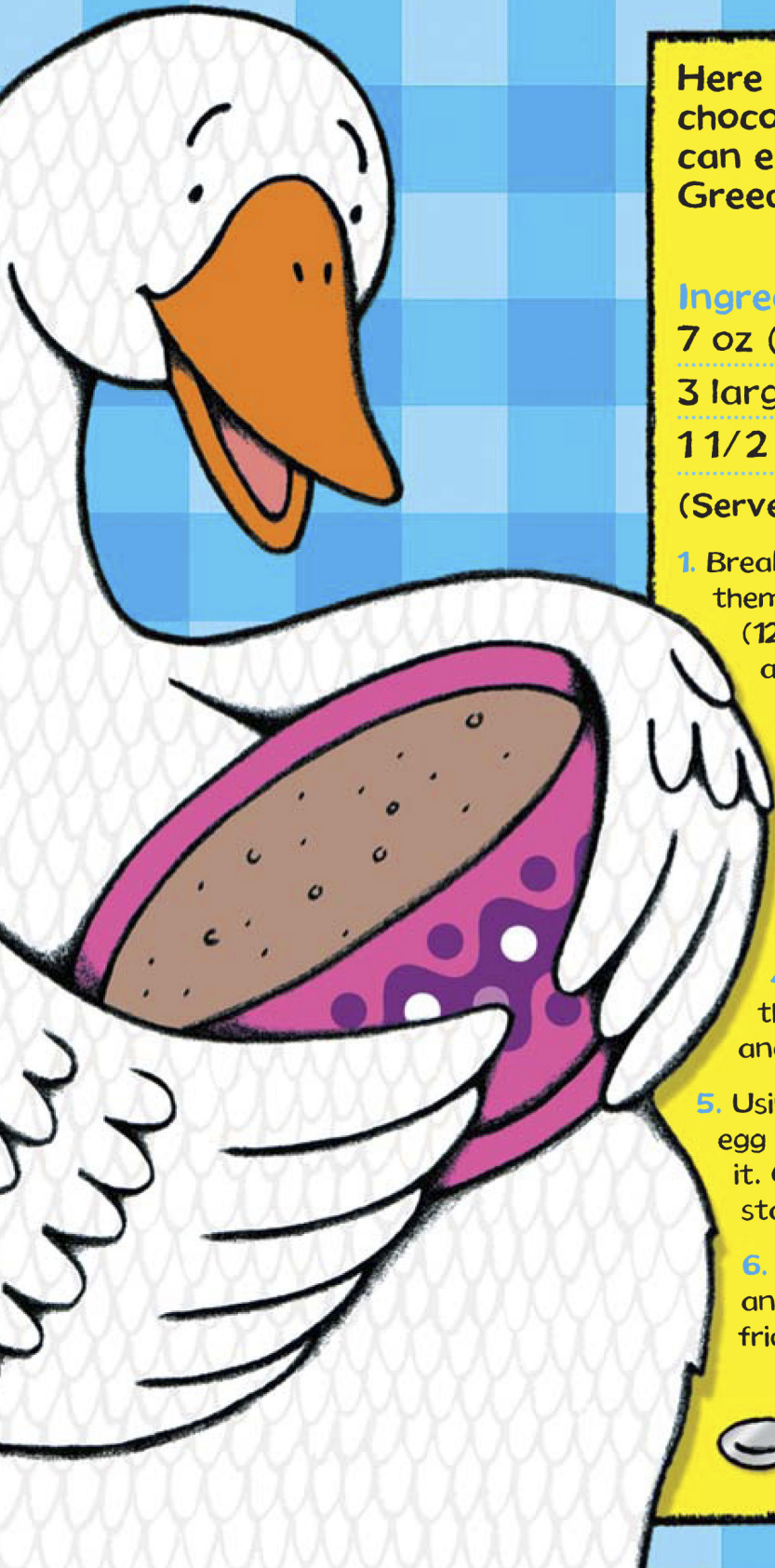


Chocolate Mousse For Greedy Goose



Here is Greedy Goose's favourite chocolate mousse recipe so you, too, can enjoy your very own Greedy Goose chocolate mousse.

Ingredients:

7 oz (200g) dark chocolate

3 large eggs, separated

1 1/2 oz (40g) golden caster sugar

(Serves 4)

1. Break the chocolate into little pieces and put them in a large heatproof bowl with 4 fl oz (120 ml) warm water. Place the bowl over a saucepan of simmering water.
2. Let the chocolate melt slowly then remove it from the heat. Give it a good stir until it is smooth and glossy.
3. Let the chocolate cool for 2-3 minutes before stirring in the egg yolks with a wooden spoon.
4. In a clean bowl, whisk the egg whites to the soft-peak stage, add the sugar bit by bit and keep whisking until the whites are glossy.
5. Using a metal spoon, fold a tablespoon of the egg whites into the chocolate mixture to loosen it. Carefully fold in the rest so the mixture stays light and fluffy!
6. Divide the mixture into little pots or glasses and cover with clingfilm. Put them in the fridge to chill for two hours.

