

Rubis Chocolate macaroon

Recipe for 4



Description

chocolate mousse.

Ingredients

Chocolate mousse

- 515 Ml Cream 35%
- 312 Gr Dark chocolate

Preparation

- Preparation time **30 mins**
- Preheat your at **0 F°**

Chocolate mousse preparation

Whip the cream like a chantilly and keep aside in the fridge.

Melt the chocolate in a water bath, remove from heat and whip vigorously a quarter of the whipped cream that is in the fridge.

Gently fold the rest into the mix.

Pour in a pastry bag to easily fill in the macaroons.

Make sure your chocolate is at least at 54°C if not your mousse will become too hard.

Bon appétit!