

## Decadent Chocolate Mousse

2 Egg Yolk

2 Egg White

400g Castor sugar

400ml Semi whipped Double cream

800g Dark Belgian chocolate

150ml Kahlua

### Method

Sabayon the egg yolk and castor sugar together. Add the Semi whipped cream to this mixture. Add the alcohol to the melted chocolate. Whisk the egg whites until stiff. Add the Sabayon/Cream to the chocolate and mix in thoroughly. Fold in the egg white carefully to this mixture. Leave to set for 6-12 hours in the fridge