KIKKOMAN

Rich Dark Chocolate Mousse

Total time **20 mins** **20 mins** preparation time

Nutritional facts (per portion):
2,515 kJ / 604 kcal

Fat: **39.1 g** Protein: **11.3 g**
Carbohydrates: **49.9 g**

INGREDIENTS

4 portion(s)

180 g	dark chocolate (approx. 53 % cocoa)
3 tbsp	sugar
2 tsp	Kikkoman Naturally Brewed Soy Sauce
0.5	vanilla pod
0.5	orange, grated
2	eggs
150 ml	whipped cream

To serve

4 tbsp	whipped cream
250 g	raspberries
100 g	dark chocolate

PREPARATION

Step 1

Separate the egg yolks from the whites and place in two medium-sized metal bowls. Make sure that the bowl for the egg whites is very clean to ensure that they will stiffen later.

Step 2

Chop the chocolate and melt this in a heatproof bowl over a bain-marie.

Step 3

In the meantime, take another bowl and whip the cream to almost stiff peaks, then whip the egg whites to very stiff peaks.

Step 4

Now beat the egg yolks together with the sugar, scraped vanilla pod seeds, orange zest and Kikkoman soy sauce over a bain-marie until the mixture thickens slightly.

Step 5

Remove the mixture from the bain-marie and quickly fold the stiff egg whites, chocolate and cream into the egg yolk mixture, one after the other.

Step 6

Pour this into a good-sized bowl (not too large) and

chill for at least 60 minutes.

Step 7

Before serving, place a dollop of whipped cream on each chocolate mousse and garnish with raspberries and dark chocolate chips.