

Swiss Mousse-au-Chocolate

200 gram Swiss Chocolate 'Crément' (Dark)	Break into pieces, put into bowl
sufficient amount of boiling water	Pour over chocolate until fully covered. Wait until chocolate is soft, then pour water away
4 yolks 4 tablespoons sugar	Stir this together until light colored, and only then add to chocolate and stir until even
0.4 liter cream	Whip well, and add to chocolate and mix
4 eggwhites whiff of salt	Beat stiff, mix carefully with chocolate. Put in fridge for 6 – 7 hours.