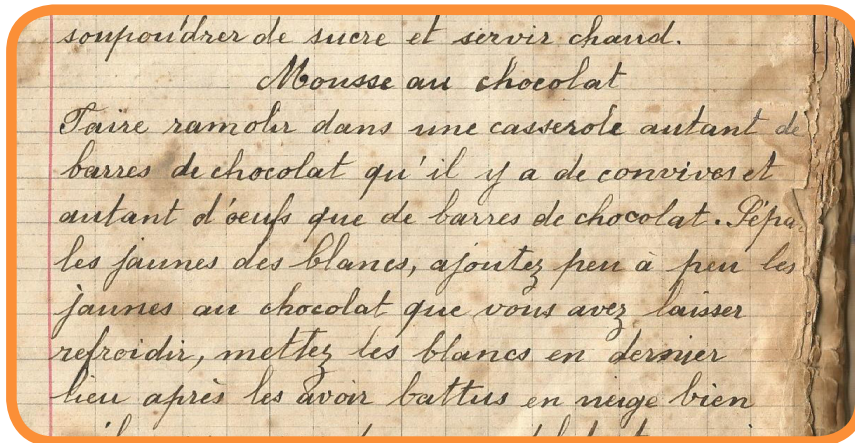


Mousse au chocolat (Chocolate mousse)

This classic French recipe comes from my grandmother's cookbook, which she started at school in 1937 and kept throughout her life in the kitchen drawer. The writing is very beautiful, and the spelling mistakes make it very cute. Such an emotional reminder of my Mamie.



Shopping list (for 4 servings)

4 chocolate bars

4 eggs

Biscuits (optional)

Method

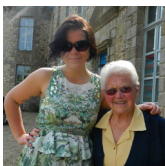
In a saucepan, melt 1 chocolate bar per person.

Take as many eggs as you had chocolate bars.

Separate the yolks and the white, and slowly add the yolks to the chocolate after it has been allowed to cool.

Lastly, add the whisked whites and fold in gently.

Serve with biscuits.



Contributed from France by
Lara Alloggio & Mamie

Translator of English, Spanish and
Italian to French

One in a series of recipes contributed by our volunteers

D1a



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