



Marithé's delicious recipes

Evening dress (FREE OF WHEAT FLOUR)

INGREDIENTS

- 175 g butter,
- 100 g caster sugar,
- 250 g dark chocolate,
- 1 tablespoon water,
- 4 eggs,
- Home-made Chantilly whipped cream (do not use low fat cream).

INSTRUCTIONS

- Work the butter with a fork until creamy. Add the sugar.
- Break the chocolate into pieces in a saucepan with 1 tablespoon water. Melt over a very low heat. Add the chocolate to the butter/sugar mixture and mix well. Incorporate the egg yolks into the chocolate cream.
- Beat the whites until very stiff and fold them gently into the chocolate cream.
- Pour all the mixture into a buttered dish and refrigerate it until the next day.
- At the time of serving, turn out the chocolate mousse and cover it completely with Chantilly.

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