**Chocolate Mousse**

**A French recipe courtesy of Ruth**

Ingredients :

6 eggs (separate the eggs whites and yolks)

8 oz mildly sweet chocolate

pinch of salt

1. Melt the chocolate in a medium glass bowl in microwave or over a saucepan of bowling water. Set aside.
2. In another bowl, whisk the 6 whites to form stiff peaks adding a pinch of salt.
3. Combine the chocolate and the yolks.
4. Fold the eggs whites into the chocolate and yolks mixture, blending gently with a spatula.
5. Place the chocolate mousse in the refrigerator for three hours minimum.

Enjoy !