

*Dark Chocolate Mousse Recipe by Lia Faria*



Serves 4 portions:

**INGREDIENTS**

- 200 g of dark chocolate bar
- 20 g of coconut oil
- 6 eggs
- 1 pinch of salt

**PREPARATION**

- In a bowl, place the chocolate and coconut oil. Melt them in a bain-marie.
- Separately, beat the egg whites, castle-shaped, and add a pinch of salt.
- Once the chocolate and the coconut oil are melted, add the egg yolks and stir.
- Add the beaten egg whites to the previous mixture and fold gently.
- Pour into small bowls.

Place in the fridge for, at least, 2 hours.

Enjoy! 😊