

## Chocolate Mousse with Strawberries



This is definitely not a dessert recipe for those on a diet. Now you'll learn how to prepare this delicious strawberry chocolate mousse dessert.

After all, what could go wrong with chocolate and strawberries together? Even if you are a "first-timer" in the kitchen, you'll do just fine in this recipe, I'm sure!

Hands to work!

### Ingredients

- 200g semisweet chocolate;
- 1 can of cream;
- 3 egg whites;



- 3 tablespoons of sugar;
- Fresh strawberries to decorate.

## Instructions

Break the semisweet chocolate into small pieces and melt it in a double boiler or in the microwave, stirring occasionally until completely melted and smooth.

While the chocolate is melting, place the egg whites in a clean, dry bowl. Beat the egg whites until stiff peaks form. Gradually add the sugar while continuing to beat, until you have a glossy, stiff meringue.

Mix the cream with the melted chocolate, stirring gently until obtaining a homogeneous mixture.

Using delicate and enveloping movements, incorporate the egg white meringue into the chocolate and cream mixture. Make sure not to mix vigorously so you don't lose the lightness of the meringue.

Divide the mousse into individual small bowls or onto a large platter. Refrigerate for at least 2 hours, or until the mousse is set.

Before serving, wash and dry the strawberries. Slice the strawberries or leave them whole, depending on your preference.

Decorate the mousse with fresh strawberries before serving.

This chocolate mousse with strawberries is a classic and irresistible dessert. The contrast between rich chocolate and fresh strawberries creates a perfect combination of flavors. In addition, the light and airy texture of the mousse makes it a delicious option to end any meal with a flourish. Enjoy!

## Video Tutorial

Good luck with the recipe!

[CLICK HERE TO READ THIS FULL ARTICLE](#)

[\*\*https://tastyculinaryjourney.info\*\*](https://tastyculinaryjourney.info)