

## Two Ingredient Chocolate Mousse



Author: Monika Topolko

Serves 4

Prep time: 5min

Cook time: 5min

Total time: 10min

Difficulty: Basic

Category: Mousses, creams & ice creams

Chocolate and water are the two secret ingredients behind this magically creamy and luscious chocolate mousse. The recipe was developed by a French chemist and cook Hervé This, who is also the father of molecular gastronomy. The method is really simple and takes no more than 10 minutes. No chilling time needed. You can dig right into the best mousse you'll ever taste. If dark chocolate is too strong for you, add a couple of tablespoons of sugar to the chocolate and water mixture.

### Ingredients

200g dark chocolate (70% cocoa solids), chopped

180ml water

### Directions

Place a large mixing bowl on top of another bowl filled with ice and cold water. The bottom of the bowl should touch the ice. Set aside.

Put chocolate and water in a pot and melt the chocolate over medium heat, stirring occasionally with a whisk. Do not let it boil.

Pour the chocolate mixture into a bowl set over an ice bath and start whisking using a wire whisk or an electric mixer. If using a mixer, be very careful as the mixture will thicken faster and you will have less control. Continue to whisk until it thickens and has a smooth and creamy consistency. This could take anywhere from 5 to 10 minutes.

At first, things will be quite slow, but as the chocolate starts to thicken, the process will speed up. Watch the texture as you whip and make sure not to over- whip as it will make the mousse grainy. If that happens, transfer it back into the pot, reheat until half of it is melted. Then pour it back to the mixing bowl and whisk again until desired consistency is achieved.

Divide among serving glasses or bowls and serve with a dollop of whipped cream, if you fancy it.