



MILK CHOCOLATE AND TONKA BEAN MOUSSE [?] VALENTINE[S] DAY / DESSERT

Ingredients

(For 2 lovebirds)

- 100 g chocolate
- 2 eggs
- 25 g salted butter
- ¼ Tonka bean
- Salt
- Fleur de sel to garnish

Preparation:

Melt the chocolate with the butter and freshly grated Tonka bean in a double boiler.

Separate the egg whites from the yolks and beat the whites to stiff peaks with a pinch of salt.

Add the yolks to the chocolate and butter mixture.

Delicately incorporate the egg whites into this mixture.

Scoop the mousse into individual verrines, cover with plastic film, and chill for at least 2 hours.

To serve, garnish with a few raspberries and mint leaves.