

Elegant Chocolate Mousse

Recipe By *Esther Malka*



Cooking and Prep:  10
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Source: Whisk by Ami

Magazine

Ingredients (5)

Mousse Ingredients

- 3 eggs
- 4 tablespoons vanilla instant pudding
- 5 ounces (150 grams) **Elite Bittersweet Chocolate**
- 3 tablespoons nougat powder (*optional*)
- 1 8-ounce container whipped topping (such as Rich's Whip)

Start Cooking

To prepare the Mousse

1. Beat the eggs with the instant pudding for exactly 6 minutes.
2. Meanwhile, melt the chocolate and add to the egg mixture while beating.
3. Beat the whipped topping separately and gently fold into the mixture to create a light mousse.