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Chocolate mousse with choco-hazelnut paste

Ingrediënten

- 1 tbsp lemon juice
- pinch of [Amanprana Fleur de sel](#)
- two egg whites (or vegan option: 1 sachet of aquafaba)
- the seeds of 1 vanilla pod (or 1 tsp vanilla essence)
- ½ cup of [Amanprana choco-hazelnut paste](#)
- ½ cup of dark chocolate

Extra info

Recept geschikt voor:

2 porties

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

minuten

Totale bereiding:

0 minuten

Gebruikte producten

De Amanprana producten die gebruikt zijn bij het maken van chocolate mousse with choco-hazelnut paste

- [Fleur de sel](#)
- [Choco hazelnut spread](#)

Bereiding

1. Take 2 eggs and separate the egg whites into a large mixing bowl.
2. Add the lemon juice and salt to the egg whites. Now beat the egg whites until stiff.
3. In the meantime, melt the chocolate au bain marie. When the chocolate has melted, let it cool down for a moment.
4. Now add the (room temperature) chocolate to the beaten egg whites.
5. Next add the vanilla and melted chocolate.
6. Mix the egg whites in with the melted chocolate until you have a smooth consistency.
7. Scoop the mousse into jars and leave to set in the fridge for at least 3 hours. Garnish the chocolate mousse with a mint leaf.

Speciale wensen

- [Vegetarian](#)
- [Vegan](#)