

Chocolate Honey Mousse Delight

Indulge in this rich and creamy chocolate mousse, infused with the sweetness of honey, perfect as an Indian-inspired appetizer. This gluten-free treat is sure to impress your taste buds!



Appetizer

Indian

40 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 oz dark chocolate (70% cacao)
- 1 egg (separated)
- 1 tbsp honey
- 1 tbsp margarine
- 2 tbsp milk

Steps

- 1 Melt the dark chocolate and margarine together in a microwave-safe bowl or over a double boiler until smooth.
- 2 In a separate bowl, whip the egg white until stiff peaks form.
- 3 In another bowl, mix the egg yolk with honey and milk until well combined.
- 4 Slowly fold the melted chocolate mixture into the egg yolk mixture.
- 5 Gently fold in the whipped egg white until no streaks remain.
- 6 Spoon the mousse into a small serving dish and refrigerate for at least 30 minutes before serving.