



Chocolate mousse with olive oil

1 Slowly melt the chopped chocolate in a bain-marie while continuously stirring, then add the olive oil until evenly combined. Put aside and let cool slightly.

2 Beat the egg yolks and white sugar (50g) until the cream turns pale and thick.

3 In a separate bowl beat the egg whites and white sugar (50g) until stiff.

4 In another bowl whip heavy cream until stiff.

5 Take the bowl with the chocolate/ olive oil mix and carefully fold in one after another: start with the creamy egg yolks, then the stiff egg whites and lastly the whipped cream. Fill in nice serving bowls, cover with cling film and chill in the fridge for at least 4 hours, better over night.



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Recipe source: adapted from [NZZ Format](#)

Required time: prep. 15 min., chilling at least 4 hours

Ingredients (serves 4 to 6):

- * 200g dark chocolate
- * 100g olive oil
- * 3 egg yolks (large eggs)
- * 3 egg whites (large eggs)
- * 100g sugar
- * 200ml heavy cream