



## Chocolate mousse with pepper



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Select



Com quem?

Select



Nº de pessoas

10 pessoas

### Ingredientes



To taste: Gallo Piri Piri Sauce

- 2,5 can of cream
- 500 g of milk or semi-sweet chocolate
- 7,5 egg whites
- 7,5 tbsp of refined sugar
- 2,5 chili pepper
- 2,5 cup of natural yogurt
- 1,25 tsp of cayenne pepper

1

In a saucepan, add the cream and chocolate and dissolve in a bain-marie.

2

Put the egg whites in a bowl and beat until they double in volume.

3

Add the sugar and mix gently.

4

Remove the seeds from the cayenne pepper, cut into small pieces and add to the chocolate with the cayenne pepper and Original Gallo pepper.

5

Slowly pour in the egg white, stirring constantly.

6

Pour into bowls and, once cool, refrigerate for at least four hours.

*Produtos utilizados*



*Piri Piri Sauce*  
Piri-Piri with Olive Oil



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