

Dark chocolat millefeuille

Ingredients: For 4 persons - 24 thin round biscuits or "Dentelles de Bruges" - 300 g of fresh cream - 2 egg whites - 150 g of dark chocolate (85% cocoa) - 1 tablespoon of Sirop de Liège.

Make the chocolate mousse: bring to a boil 100 gr of cream with the Sirop de Liège, remove from the heat and add the chocolate to obtain a ganache.

Whip the cream until it is not too firm, in another bowl beat the egg whites into a very stiff peaks.

Place the egg whites on the beaten cream, pour in the ganache and mix together using a spatula. Put in the refrigerator covered by a cling wrap.

Put one thin biscuit on each plate, place a ball of chocolate mousse in the centre of the biscuit, put another biscuit on top pressing the mousse until it appears at the edges and continue making further levels like this until you end with a biscuit.

To save time, the millefeuilles can be created in advance and placed in the refrigerator, for a maximum of 3 hours before eating them.