

Mousse au Chocolat

ingredients needed for this delicious chocolate treat:

- 200g dark chocolate
- 6 eggs and a pack of vanilla sugar
- 2 tea spoons tap water

(recipe for 6 persons, read 2–4 chocoholics)

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- put in the fridge for at least an hour

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Bon appétit !

wish you **Anne**, Thibault,
and **Gerald** Willmann

Esmarchstr. 19
24105 Kiel, Germany
+49 431 8888609

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