



*Mousse al cioccolato fondente e lamponi*

**Ingredients:**

- 200 g dark chocolate (1 70% extra dark)
- 300 g fresh cream
- 12 fresh raspberries

**Preparation:**

Cut the chocolate into small pieces.

Melt the chocolate over low heat, stirring to prevent it from burning.

Let the melted chocolate cool down.

Put the cream very firm.

Add the melted chocolate to the whipped cream and mix well and slowly so as not to disassemble the cream.

Pour the mousse into a pastry bag and fill the glasses.

Decorate the surface with washed and dried raspberries.

Keep it in the fridge until ready to serve them.

*Keep Cooking and Enjoying Traditional Roman Food.*

*Buon Appetito!*