

# Chocolate Chantilly

Recipe by Martin Lersch, [www.khymos.org](http://www.khymos.org) with comments by David A. Katz

## *Ingredients*

100 - 200 mL water

150-200 g bitter chocolate, broken into pieces (60 to 72% cacao – check the ingredients for lecithin, an emulsifier, which is necessary for this recipe)

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## **Method**

1. Put the chocolate and water into a pan (or bowl of metal), and immerse it into a larger pan with water which is gently heated. Stir the chocolate and water mixture occasionally until it forms a uniform mixture.

2. Immerse the pan into a larger pan with cold water and some ice cubes. Whisk the chocolate water mixture until it thickens. (An electric mixer with whisk attachments will work for this recipe.)

NOTE: Results will vary with different brands of chocolate. If the chocolate Chantilly is too thin, reheat it in warm water to melt the mixture and add additional chocolate. If it is too thick, re-melt the mixture and add additional water.



*Close up of chocolate chantilly*