PORTUGUESE WEEKDAY MENU

It consists of a soup, main course (fish or meat) and a dessert.

Canja de Galinha (Chicken Broth)

Bacalhau com Natas (Codfish with Cream)

Chocolate mousse or Fruit
Step by Step

How to prepare Chocolate Mousse

**Ingredients:**
- 200 g melted chocolate
- 6 eggs
- 6 tbsp. sugar
- 50 g butter
- 1 tbsp. Port wine

1. Mix the butter and the sugar until smooth.

2. Add egg yolks one at the time and stir until obtaining a white cream.

3. Add Port wine.

4. Add the melted chocolate and mix until fully combined.

5. Lightly whip the egg whites and fold into the mousse with a rubber spatula.

6. Pour the mousse in small bowls, cover and refrigerate for at least three hours.

7. Serve chill or remove from the refrigerator 10 minutes before serving.