

PORTUGUESE WEEKDAY MENU

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

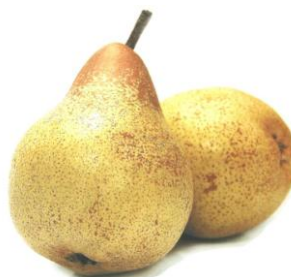
Canja de Galinha (Chicken Broth)



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

1tbsp. 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.

