

# Strawberry Meringue Chocolate Mousse Cake

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/french-chocolate-mousse-italian-manrigne-recipe>

## Ingredients:

- 4 whole egg whites
- 1 box gelatin powder strawberry, .32 ounces
- 1 tablespoon corn starch
- 1 tablespoon balsamic vinegar
- 1 cup granulated sugar
- 2 cups chocolate mousse divided \*see my recipe from 6/9/17
- 6 whole strawberries thinly sliced, plus an additional one for garnish
- chocolate shavings for sprinkling on top

## Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 90 grams
3. Cholesterol: 285 milligrams
4. Fat: 34 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. SaturatedFat: 19 grams
8. Sodium: 90 milligrams
9. Sugar: 85 grams

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