

Dark Chocolate Mousse

Cool and smooth, this chilled Dark Chocolate Mousse recipe is a real summertime winner.

1/3 cup granulated sugar

6 tbsp strong coffee
(prepared)

225 g chopped dark chocolate (about 1 cup)
*Use semisweet or bittersweet
(or use our already perfectly-sized chocolate drops)*

4 tbsp heavy whipping cream (35%)

3 large egg whites

1-1/2 cup whipping cream,
chilled

In a saucepan, dissolve sugar in coffee over medium heat. Set aside.

In the top of a double boiler over hot (but not simmering) water, melt the chocolate, stirring constantly, until smooth.

When completely melted, whisk in the 4 tbsp of whipping cream and the coffee-sugar mixture. Stir until smooth. Remove from heat and allow to cool.

In a separate bowl, beat egg whites to soft peaks. Gently fold in 1/2 cup of the chocolate mixture into the bowl of egg whites. Then, pour this entire mixture back into the original chocolate mixture, folding gently.

In a separate bowl, beat 1-1/2 cups chilled whipping cream to soft peaks. Fold in gently to the chocolate mixture until totally mixed.

Pour mousse into a large serving bowl, or 8 individual dessert glasses. Chill for 4 hours before serving.

Delicious garnished with fresh raspberries!