

Decadent Dark Chocolate Mousse

8 servings

Ingredients

- 1 ¼ cups of 35% cream
- 12 oz of semi sweet dark choc
- 2 eggs and 1 egg yolk
- 2/3 cup sugar
- 3 tbsp water



Directions

Using a chilled bowl. Whip the cream until peaks form. Refrigerate

Combine both types of chocolate; chop coarsely and place in a double boiler to melt but not boil. Cool to room temperature before blending with other ingredients.

In a separate CHILLED bowl, whisk eggs until light, whitish and fluffy

Bring the sugar and water to a boil and add to the white fluffy egg mixture in a thin drizzle while whisking; whisk until the bowl feels room temperature;

Fold chocolate mixture to egg mixture 1/3 at a time. The chocolate should be room temperature. Fold in the cream 1/3 at a time and when finished place into freezer for 10 minutes.

Plate and enjoy.