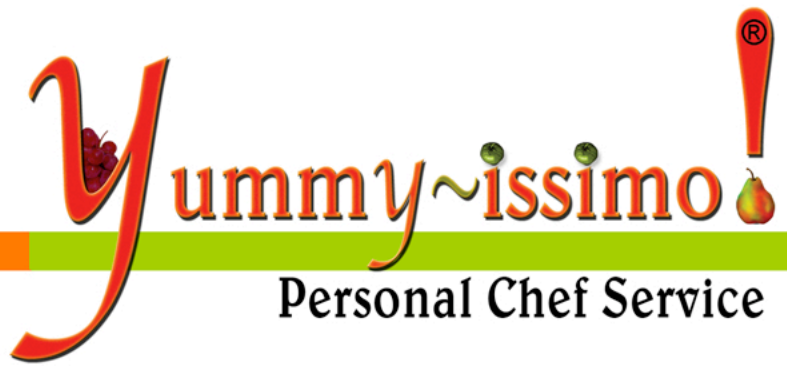


Guinness Chocolate Mousse



A decadent, but light and creamy, chocolate mousse made with Guinness. Recipe from epicurious.com and Shane Philip Coffey, chef at Alias Restaurant in NYC.

Makes 6 servings

9 large egg yolks

1 ~ 14.9 can Guinness Draught

1c super~fine sugar

3c heavy cream

7oz bittersweet chocolate ~ 70~72% cacao, finely chopped

In large nonreactive mixing bowl, whisk together egg yolks and sugar. Pour Guinness slowly into 4~cup measuring cup, pouring down the side to reduce foaming. Pour 1/2 of the Guinness ~ about 7/8c ~ into heavy bottomed 3~quart saucepan. Add 2 1/4c cream and whisk to combine. Set over medium heat and heat, whisking occasionally, until bubbles just begin to form at the edges. Remove from heat, add chocolate and whisk until smooth.

Slowly pour chocolate mixture into eggs, whisking constantly to prevent curdling. Return mixture to saucepan and set over moderately low heat. Cook, whisking constantly, until mixture thickens and coats the back of a spoon, about 15 minutes. Pudding will look separated.

Pour into blender and blend on high for 1 minute. Pour into glasses, leaving at least 1" of space at top of each. Cover with plastic wrap and refrigerate until chilled and set.

Pour remaining Guinness into small saucepan and bring to boil over medium heat. Reduce to low and simmer, uncovered, until reduced to 1T ~ about 20 minutes. Pour into small bowl and let cool. Beat remaining cream until soft peaks form. Add Guinness syrup and beat until combined. Top each pudding with cream and serve

Prepare Ahead Tip

Pudding can be made ahead, refrigerated covered, for 48 hours.

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