

Easy Chocolate Mousse



Serves 4

6oz semi~sweet chocolate, broken into
1/2oz pieces

semi~sweet chocolate, shaved, for garnish

1 1/2c heavy cream

1T espresso powder, instant, for garnish

3 egg whites

1c heavy cream, fully whipped, sugar added, for
garnish

2T sugar

Heat 1" of water in bottom of large skillet over medium heat. Place chocolate in heat~proof glass bowl and cover tightly with plastic wrap and place bowl in water~filled skillet. Allow chocolate to melt slowly, about 9~10 minutes. Do not remove plastic wrap during melting. Remove chocolate from heat and stir until smooth. Keep at room temperature until needed.

Place 1 1/2c heavy cream in well~chilled bowl of electric mixer with well~chilled balloon whip. Whisk on high speed until peaks form ~ about 1 minute. Set aside until needed.

Whisk egg whites in large stainless steel bowl until soft peaks form ~ about 3 minutes. Add sugar and continue to whisk until stiff peaks form ~ about 2 to 2 1/2 minutes.

Add 1/4 of the whipped cream to the chocolate and whisk quickly, vigorously and thoroughly, then add this mixture to the egg whites. Add the remaining whipped cream and fold all together gently. Place in individual serving containers ~ this looks very elegant when served in large, clear martini glasses. Refrigerate at least 2 hours. Top with a dollop of whipped cream, shaved chocolate and sprinkle with espresso powder.

Prepare Ahead Tip

Can be prepared and refrigerated up to 8 hours in advance.