

Homer Bailey Irish Cream Mousse



Serves 4

6oz semisweet chocolate, broken into 1/2oz pieces ~ I use Baker's Chocolate

2T sugar

1 1/2c heavy cream

1/4c Bailey's Irish Cream

3 egg whites

1T instant espresso powder

Heat 1" of water in bottom half of double boiler over medium heat. Place chocolate in top half and cover tightly with plastic wrap. Allow chocolate to melt slowly, about 10~11 minutes. Remove from heat and stir until smooth. Whisk in Baileys Irish Cream. Keep at room temperature until needed.

Place heavy cream in well~chilled bowl of electric mixer with well~chilled balloon whip (I put both the bowl and the whip in the freezer while the chocolate is melting). 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 1/2 minutes.

Add 1/4 of the whipped cream to the chocolate and whisk quickly, vigorously and thoroughly then add chocolate mixture to the egg whites.

Add remaining whipped cream and fold all together gently.

Cover with plastic wrap and refrigerate at least 2 hours or until ready to serve. Sprinkle with espresso powder just before serving.

Prepare Ahead Tip

Make up to 48 hours ahead. Store, covered, in refrigerator.