

Jack Daniels Mousse



Chocolate mousse flavored with a touch of Jack Daniels®

Serves 4

12oz semi~sweet chocolate, chopped

1/4c butter

3 egg whites, room temperature

1/3c sugar

1 pint heavy cream

3T Jack Daniels

espresso powder, for garnish

shaved chocolate, for garnish

Slowly melt chocolate together in heavy bottomed pan. Stir well and set aside. Beat cream to stiff peaks and set aside.

Beat egg whites and sugar together to a stiff peak meringue. Fold egg whites into chocolate mixture and then fold in whipped cream and whiskey.

Pour into 4 small dessert dishes or for a pretty presentation pour into wine, champagne or martini glasses. Refrigerate at least 2 hours.

When ready to serve, garnish with espresso powder and shaved chocolate.

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The Meijer logo, consisting of the word "meijer" in a bold, red, lowercase sans-serif font. The letter "i" has a blue dot above it.

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