

**Chocolate Mousse** (served at the Trinity Episcopal Church Stewardship Dinner October 2011)

Prep Time: 15 minutes

Inactive Prep: 1 hour

Cook Time: 10 minutes

4 servings (about 2 <sup>3</sup>/<sub>4</sub> cups)

6 ounces semisweet or bittersweet chocolate, or a mixture, finely chopped (we used all bittersweet Callebaut Belgian chocolate which has about 60% butter fat)

1 cup heavy cream (we used 1 cup but you can reduce to <sup>3</sup>/<sub>4</sub> for a really dark rich taste)

1 tablespoon warm water

<sup>1</sup>/<sub>2</sub> teaspoon instant espresso powder, optional

1 large egg

2 large egg yolks

Pinch fine salt

<sup>1</sup>/<sub>3</sub> cup sugar

Put the chocolate in a medium microwaveable bowl. Melt at 50% power in the microwave until soft, about 1 minute. Stir, and continue heating until completely melted, about 1 to 2 minutes more. (ALTERNATIVELY, use a medium heatproof bowl. Bring a saucepan filled with 1 inch or so of water to a very slow simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth.)

Whip the cream in a medium bowl until it holds soft peaks. Take care not to over whip the cream or the mousse will be dense. Cover and refrigerate while you cook the eggs.

Whisk the water and espresso powder together in a small bowl. Put the eggs in another bowl and set it over a saucepan filled with 1 inch or so of water. Beat the egg yolks, pinch of salt, and sugar until foamy and light about 30 seconds. Set the bowl over the water and whip with an electric mixer or whisk, moving in a circular motion around the bowl, until the eggs get very fluffy and hot to the touch, and about 3 minutes. Remove the bowl from the heat and continue beating on high speed until the thick ribbons fall from the beater when lifted out of the bowl, about 5 minutes more. Fold in the espresso.

Fold about a quarter of the eggs into the chocolate to lighten it, then fold in the rest of the egg. Finally, fold the whipped cream into the chocolate base to make a smooth light mousse. Pour the mousse into 4 serving dishes or wine glasses. Cover and refrigerate until set, about 1 hour. (We recommend overnight) Serve chilled. (We added a hazelnut cookie, a dollop of whipped cream, and a sprig of mint.)