

Chocolate Mousse

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Ingredients

8 ounces bittersweet chocolate
2 tablespoons cocoa
5 tablespoons water
2 large eggs, separated
1 tablespoon sugar
1/8 teaspoon salt
1 cup plus 2 tablespoons heavy cream

Directions

Combine (chocolate, cocoa, water) in a heatproof bowl, set over a saucepan filled with 1 inch of barely simmering water, stirring frequently until smooth.
Remove bowl from heat.

Whisk (egg yolks, 1 ½ teaspoons sugar, salt) in a separate bowl until mixture lightens in color and thickens slightly, about 1 minute.
Pour melted chocolate into egg mixture and whisk until combined.
Let cool to about room temperature.

Whip egg whites until foamy.
Add remaining 1 ½ teaspoons sugar and whip until glossy peaks form, several minutes.

Gently fold in egg whites into chocolate mixture until a few white streaks remain.

Whip heavy cream until soft peaks form, several minutes.
Fold whipped cream into mousse.

Spoon mousse into goblets, cover with plastic wrap and chill in frig for at least 2 hours.