

Desserts/Chocolate Mousse

A: 4oz baker's chocolate

1/3C water

3/4C sugar

1/8t salt

B: 3 egg yolks

2t vanilla

C: 1/2pt whipping cream

3T sugar

1t vanilla

1. Melt (A) in top of double boiler.
2. Beat (B), add a tablespoon or so of (A) into (B) and mix, then return all of (B) to the hot mixture and cook 1 minute, stirring. Cool to room temperature.
3. Whip (C) until soft peaks form, fold into chocolate mixture, chill until firm.

Servings: 4

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From the kitchen of David and Jennifer Deaven