

## 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.

§Id: chocolate\_mousse,v 1.2 2009/05/28 02:42:42 deaven Exp §

*From the kitchen of David and Jennifer Deaven*