

Easy Chocolate Mousse

SERVINGS:6 - 8

4 large egg yolks
3/4 cup granulated sugar
1/2 cup orange liqueur
6 ounces bittersweet baking chocolate
4 tablespoons espresso coffee
1 ½ sticks softened, unsalted butter
1/4 cup finely diced, glazed orange peel
4 large egg whites
1 pinch sea salt
1 tablespoon granulated sugar
2 cups lightly whipped cream sweetened with sugar



5. Gently scoop mixture into a large serving dish, dessert cups, or petits pots. Refrigerate for at least 2 hours or overnight before serving.

6. To serve, add a dollop of whipped cream and enjoy!

Preparation

1. Beat the egg yolks and sugar together until mixture becomes a thick, pale yellow, and falls back upon itself forming a slowly dissolving ribbon. Beat in the orange liqueur.

2. Set your mixing bowl over not-quite-simmering water on the stove and continue beating for 3 to 4 minutes until the mixture is foamy and too hot to touch with your finger. Then beat the mixture over cold water for 3 to 4 minutes, until

the mixture is cool and forms a ribbon. It will have the consistency of mayonnaise.

3. Melt chocolate with coffee over hot water. Remove from heat and beat in the butter a bit at a time, to make a smooth cream. Beat the chocolate into the egg yolks and sugar. Beat in the orange peel.

4. In a separate bowl, beat the egg whites and salt until soft peaks are formed; sprinkle on the sugar and beat until stiff peaks are formed. Stir one fourth of the egg whites into the chocolate mixture. Slowly fold in the rest.