



Chocolate Mousse



Ingredients

8 T. Unsalted Butter
6 Egg Whites
2 T. White Granulated Sugar
1 t. Pure Vanilla
¼ C. Mascarpone Cheese
Salt

6 Egg Yolks
2 T. Brown Sugar
8 Oz. Semi-Sweet Chocolate
2 T. Espresso
1 Lemon
Nutmeg

How to Prepare

Combine brown sugar and white sugar in a small bowl; divide in ½ (1/8 C. approx.) and set aside in 2 small bowls. In a double boiler over low heat slowly melt your chocolate; set aside 1 small piece of chocolate to use as a garnish. After chocolate is melted add the butter and stir until melted. Add mascarpone cheese and continue stirring until all ingredients are incorporated and melted. Add 1/8 C. sugar mixture into chocolate and stir until all sugar is dissolved. Remove from heat and set aside to cool.

Cream egg yolks with 1 T. sugar; beat at slow speed for 5-8 minutes. Place in bowl to set aside. In clean bowl beat egg whites for 1-2 minutes; then add about 1 t. lemon juice and 1 T. sugar. Beat until peaks begin to form.

Fold egg yolks into chocolate with a wire whisk. Slowly fold in about 1/3 of your egg whites into chocolate. Refrigerate and serve with Cooking Italian with Joe's Homemade Whipped Cream. Garnish with chocolate shavings.

Bon Appétit!

THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLOVINSKI