

Chocolate Mousse

Recipe courtesy Gourmet Magazine



Recipe Summary

Difficulty: Easy

Prep Time: 5 minutes

Cook Time: 20 minutes

Yield: 7 cups

User Rating: ★★★★★

10 ounces bittersweet chocolate
1 1/2 ounces butter
5 egg yolks
1 ounce water
2 ounces sugar
5 egg whites
8 ounces heavy cream, whipped
Rum

Combine the chocolate and butter and melt over a hot-water bath.

Combine the egg yolks with the water and 1 ounce sugar and whisk over a hot-water bath to 145 degrees F for 15 seconds. Remove from the heat and whip until cool.

Combine the egg whites with the remaining 1 ounce sugar and whisk over a hot-water bath to 145 degrees F. Remove the whites from the heat and beat to full volume. Continue beating until cool.

Using a large rubber spatula, fold the egg whites into the egg yolks.

Fold the butter-chocolate mixture into the egg mixture.

Fold in the whipped cream. Add the rum, to taste.

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