

Chocolate Mousse

(Serves 12)

Mousse Ingredients:

4 Egg Yolks
½ cup Sugar, granulated
6 oz Chocolate, Bittersweet
1 cup Heavy Cream



Directions:

Chop chocolate and place in a very dry stainless steel bowl. Cover tightly with plastic wrap and place over a steam bath to melt.

Using a whip attachment in a stand mixer, whisk yolks, and sugar until pale and tripled in volume.

Whip Heavy cream to medium peak in a clean bowl with a whisk

Remove plastic from chocolate bowl and stir with a dry wooden spoon.

Pour chocolate into fluffy yolk mixture. Fold to combine.

Fold prepared whipped cream into mixture.

Store in cooler, covered.