**Chocolate Mousse**

Yield: 6 portions

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| **Ingredients** | **Amount** |
| Egg yolks | 5 |
| Hot espresso coffee | 2 shots |
| Vanilla sugar\* | 2 Tbsp. |
| Dark chocolate, melted | 8 wt. oz. |
|  |  |
| Heavy cream, cold | ¾ cup |
|  |  |
| ***Meringue*** |  |
| Egg whites | 4 |
| Sugar | ¼ cup |
|  |  |
| Whipped cream, for garnish | As needed |

**Method**

1. Beat the yolks with the espresso and vanilla sugar until a mousse-like foam is achieved, 10 to 15 minutes. Stir in the melted chocolate. Set aside.
2. Pour the heavy cream into a chilled mixing bowl. Whip by hand using a whisk or in an electric mixer fitted with the whip attachment to soft peaks. Set aside.
3. In a clean bowl, whip the egg whites to a thick foam (you can do this with a whisk or in a mixing machine) and add the sugar gradually while still beating. Continue to whip after all the sugar is added until you have a soft, glossy meringue, about 5 minutes.
4. Fold the meringue into the chocolate mixture in two or three additions, just until it is evenly blended. (The meringue will deflate a little as you work, but adding it in parts helps keep it as light as possible.) Fold in the ¾ cup of the whipped cream.
5. Immediately pipe the mousse mixture into molds (stemmed glasses such as brandy snifters or wine glasses, custard cups, or soufflé dishes are all good options).
6. Chill the mousse for 3 hours before serving.
7. Spoon or pipe a dollop or rosette of the whipped cream on top of each mousse before serving.

Note: To prepare the vanilla sugar, simply place a vanilla bean into a container of sugar.