

Chocolate Mousse

This dessert may remind you of the traditional French pôts de crème. The mixture is very liquid when just made, but it becomes firm after chilling several hours or overnight in the refrigerator.

1/2 pint well-chilled heavy cream

1/2 cup sugar

1/4 cup water

2 eggs

6 ounces semisweet chocolate bits = 1 cup

1/2 teaspoon instant coffee

Pinch of salt

2 tablespoons Grand Marnier (or 1 teaspoon orange extract

or 3 and 1 tablespoon brandy)

With metal blade in place, pour chilled cream into bowl of food processor.

Process until thickened, about 35 seconds. While holding blade down with spatula, empty cream into a bowl and set aside. Do not wash bowl.

Heat sugar and water in a saucepan until sugar dissolves and mixture comes to a boil. Using metal blade again, add eggs, chocolate bits, coffee and salt to work bowl. Process several seconds. With machine running, pour syrup carefully through feed tube and process until smooth, about 20 seconds. Add Grand Marnier and process 20 seconds more.

Place whipped cream on chocolate mixture. Pulse processor on and off until cream disappears. Transfer mixture to individual dessert cups or to a serving bowl. Decorate with additional whipped cream before serving, if desired.

Makes 6 servings.

Double fits large raspberry
glass bowl.