

Blue Talon Bistro
CLASSIC CHOCOLATE MOUSSE®
by Chef David Everett
(serves 4 - 6)

Ingredients

1/2 lb.	Semi Sweet Chocolate
5 ea	Egg Yolks
2 oz.	Espresso (or reduced coffee)
5 ea	Egg Whites
2 Tbsp	Butter - room temperature
1/2 cup	Heavy Cream - whipped soft
1 pinch	Fine Sea Salt
1 Tbsp.	Sugar

Directions

Combine chocolate, butter and espresso and set over a warm double boiler until chocolate is melted. Gently whisk the melted chocolate and add the egg yolks one at a time. Continue whisking until smooth. Remove from heat.

Whip the egg whites to soft peaks and add sugar and salt. In a large mixing bowl, fold together the egg whites and the melted chocolate. When fairly-well mixed (do not over-mix!) fold in the whipped cream. Continue folding together gently until uniform color and consistency is reached.

Pour into a serving bowl and refrigerate.

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