

[← Back to: chocolate mousse](#)[Print](#)

chocolate mousse

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Moderately Easy

 Ready in **8 hours 20 mins**

Chocolate Mousse is a very yummy(dessert) dish,

Ingredients

Serves: **4**

- 4 bittersweet chocolate
- 2 tablespoon unsalted butter
- 2 tablespoon strong coffee
- 1cup cold heavy cream
- 3 large eggs
- 1 tablespoon sugar

Preparation method

Prep: **8 hours** | Cook: **15 mins** | Extra time: **5 mins, freezing**

1. whip the cream to soft peaks,then refrigerate
2. combine the chocolate,butter,and coffee in the top of a double boiler over hot,but not simmering water,strring frequently until smooth.Remove from the heat and let it cool
3. Once the melted chocolate is cooled slightly whip the eggs in a medium bowl until they are foamy and begining to hold a shape.Sprinkle the sugar and beat

4. When the chocolate had reached to its proper consistency stir it into the yolks.Gently stir the whipped cream.Fold in half the white just until incorporated,then fold in the remaining white, and finally the remaining white cream.
5. Spoon or pipe the mousse into a serving bowl. Refrigerate upto 8hours or upto the day

Serving suggestion

serve it cool

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