

chocolate mousse recipe

Chocolate Mousse - Serving Size 8

Ingredients:

1 cup semisweet chocolate chips
1/4 cup coffee-flavored liqueur (such as Kahlua®)
4 egg yolk, lightly beaten

2 tablespoons vanilla extract
2 cups heavy whipping cream
1/4 cup white sugar
1/2 cup whipped cream

Directions:

1. Melt chocolate chips with coffee-flavored liqueur in a double boiler over low heat; stir until smooth, about 5 minutes. Stir a small amount of hot chocolate mixture into egg yolk; return chocolate and egg mixture to pan, stirring constantly. Cook and stir until slightly thickened, about 2 minutes. Remove from heat; stir in vanilla extract. Cool, stirring several times.
2. Beat heavy cream in a large bowl until it begins to thicken. Stir in sugar; beat until soft peaks form. Fold whipped cream mixture into cooled chocolate mixture. Cover and refrigerate for at least 2 hours, or overnight. Garnish with whipped cream.

Additional Notes:

The cookie "garnish" that I used were the almond lacey cookies from Trader Joe's.

I also reserved a small amount of the sweetened whipped cream to top the moose with then folded the rest into the chocolate mixture.