

# Bourbon Dark Chocolate Mousse with Salted Maple Whipped Cream

Recipe By *Brynie Greisman*



Cooking and Prep:  20  
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Serves:  10

Contains:   

Preference: Parve

Difficulty: Hard

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Treat your taste buds to a sublime culinary experience. Sweet, salty, rich, creamy. This dessert is in a class by itself. Thanks, Rikki M.

## Ingredients (15)

### Filling

- 4 ounces (226 grams) dark chocolate, at least 50% cocoa solids
- 2 tablespoons margarine
- 2 tablespoons instant coffee granules
- 1 and 1/2–2 tablespoons bourbon
- 2 eggs, separated

- 1/4 cup sugar, divided
  - pinch salt
  - 1/2 cup Gefen Non-dairy Whipped Topping
  - 1 store-bought Glicks Graham Cracker Crust
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## Topping

- 1 8-ounce (226-gram) container Gefen Non-dairy Whipped Topping
  - 1/2 teaspoon salt, or to taste
  - 3-4 tablespoons Gefen Pure Maple Syrup or other real maple syrup
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## Optional Garnish

- candied pecans
  - 6 slices MealMart Pastrami
  - brown sugar, for sprinkling
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## Start Cooking

### Prepare the Filling

1. Fill a saucepan with an inch or so of water and bring to a simmer. Use a double boiler, or place a heatproof bowl over the simmering water (making sure the bowl does not touch the water) and melt the chocolate, margarine, and coffee together. Remove from heat and stir in bourbon. Set aside.
2. In a separate heatproof bowl, whisk the two egg yolks with two tablespoons of the sugar over the pan of simmering water. Whisk this mixture until it becomes foamy (cooking it just slightly). When foamy, whisk the egg-yolk mixture into the bowl with the chocolate mixture. Set aside.
3. Beat egg whites with a pinch of salt, gradually adding the remaining two tablespoons of sugar, until stiff peaks form. Fold the stiff egg whites gently into the chocolate mixture.
- 4.

Beat the parve whipped topping until stiff peaks form and then fold into the chocolate mixture. Pour into pie shell and set aside.

**Note:**

If bourbon is not available, sub any strong alcohol or whiskey. Do not use vodka.

**For the Topping**

1. Whip up whipped topping, salt, and maple syrup until stiff peaks form.
2. Put in a piping bag and pipe nicely on chocolate pie. Garnish with pecans or candied pastrami (see instructions below), if desired. Place pie in freezer until serving.

**To Make Candied Pastrami Topping**

1. Lay each slice of pastrami flat on a baking sheet lined with Gefen Easy Baking Parchment Paper. Sprinkle with brown sugar.
2. Bake in a preheated 400 degrees Fahrenheit (200 degrees Celsius) oven for 5–10 minutes. Flip over. When pastrami is crunchy and sugar is crystallized, cool and crush into tiny pieces.

**Note:**

Please note that if using candied pastrami the dessert is fleishig.

**Credits**

Photography: Daniel Lailah

Food Styling: Noa Kanarek