

Basic Chocolate Mousse

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  2
h 25 m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

No one says no to chocolate mousse! This basic recipe for the classic dessert, made from a handful of simple ingredients, is silky, scrumptious, and satisfying.

Ingredients (4)

Main ingredients

- 4 eggs, separated
- 4 ounces **Elite Bittersweet Chocolate**, melted
- 2 teaspoons coffee, dissolved in 1 tablespoon water
- 1/2 cup sugar

Start Cooking

Make the Mousse

1. Beat egg yolks with sugar until lemon colored. Add melted chocolate and coffee.
2. In a separate bowl, beat egg whites until stiff.
3. Combine the two mixtures.
4. Pour into individual serving plates or into a seven-inch round pan. Refrigerate and serve cold.

Credit

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