

Quick Chocolate Mousse

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Mousse au chocolat

Pronounced: moose / oh / shoh koh lah

INGREDIENTS:

1-1/2 cups heavy cream
5 oz. bittersweet or semi-sweet chocolate, finely
chopped
1 teaspoon vanilla extract
1/8 teaspoon salt

Possible garnishes: shaved chocolate curls,
raspberries, mint leaves, strawberries, raspberry sauce



PREPARATION:

1. In a small saucepan, over high heat, heat 1/3 cup of the cream just to a boil.
2. Put the chopped chocolate in a bowl and pour the cream over it. Whisk until combined and the chocolate is completely melted and smooth.
3. Allow the cream/chocolate to cool, then whisk in the vanilla and salt.
4. Beat the remaining cream to stiff peaks. Add the chocolate mixture and beat on med-low speed until the mixture forms soft peaks.

To serve:

Spoon the mousse into small bowls or stemmed glasses and chill until ready to serve. Garnish just before serving.

