

Super Chocolate Mousse

Makes 15-16 servings

Ingredients

- 1 (12-oz.) pkg. (2 cups) semi-sweet chocolate morsels
- 1 cup sugar, divided
- 1/4 cup water
- 1/4 cup brandy
- 4 egg yolks, beaten
- 1 1/2 cups heavy cream
- 1 Tbsp vanilla extract
- 6 egg whites
- Whipped cream, for garnish (optional)

Instructions

1. In a large, heavy saucepan, combine chocolate morsels, 1/2 cup sugar, water, and brandy. Cook over low heat until morsels melt and mixture is smooth, stirring constantly. Bring just to a boil over low heat, stirring occasionally.
2. Remove from heat; set aside. In a large bowl, gradually beat melted chocolate mixture into beaten egg yolks using a wire whisk. Beat until smooth.
3. Chill chocolate mixture over an ice bath for about 10 minutes, or until mixture mounds from a spoon, stirring occasionally.
4. In a small chilled bowl, beat heavy cream and vanilla until stiff peaks form; set aside.
5. In a large bowl, beat egg whites until soft peaks form. Gradually add remaining 1/2 cup of sugar, beating until stiff peaks form.
6. Gradually fold a small amount of beaten egg whites into the chilled chocolate mixture. Then fold in remaining egg whites. Fold in whipped cream.
7. Pour into an 8-cup soufflé dish.
8. Chill in refrigerator several hours. Garnish with rosettes of whipped cream before serving.

SUPER CHOCOLATE MOUSSE

- 1 12-oz. pkg. (2 c.) semi-sweet chocolate morsels
- 1 cup sugar, divided
- $\frac{1}{4}$ c. water
- $\frac{1}{4}$ c. brandy
- 4 egg yolks, beaten
- $1\frac{1}{2}$ c. heavy cream
- 1 measuring tablespoon vanilla extract
- 6 egg whites
- Garnish (Optional) - whipped cream

In lg. heavy saucepan, combine chocol morsels, $\frac{1}{2}$ c. sugar, water and brandy. Cook over low heat until morsels melt and mixture is smooth; stirring constantly. Bring just to a boil over low heat; stirring occasionally.

Remove from heat; set aside. In lg. bowl, gradually beat melted chocolate mixture into beaten egg yolks, using a wire whisk. Beat until smooth. Chill chocolate mixture over ice bath for about 10 minutes or until mixture mounds from spoon; stirring occasionally.

In sm. chilled bowl, beat heavy cream and vanilla until stiff peaks form; set aside. In lg. bowl, beat egg whites until soft peaks form. Gradually add remaining $\frac{1}{2}$ c. of sugar, beating until stiff peaks form. Gr

Gradually fold a small amount of beaten egg whites into chilled chocolate mixture. Then fold in remaining egg whites. Fold in whipped cream. Pour into 8-cup souffle dish.

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