



Gammy's House Recipes

www.GammysHouse.com

MOM'S OLD FASHIONED CHOCOLATE MOUSSE 4 to 6 servings

Ingredients:

4 ounces good quality bittersweet chocolate

5 large eggs, separated

2 teaspoons instant espresso dissolved in 1 teaspoon or two of boiling water so it makes a paste; cooled

Slivered toasted almonds

Whipped cream, optional

Melt chocolate in the top of a double boiler. Add yolks, 1 at a time and stir (take care not to scramble). Add the coffee paste and let cool to room temperature. Beat the egg whites until stiff and fold into cooled chocolate mixture.

Refrigerate in a big bowl or in individual wine glasses. Serve garnish with slivered toasted almonds and whipped cream piped through a pastry bag.

Prep Time: 30 minutes