

CHOCOLATE MOUSSE

This recipe comes from Al Baker's restaurant in St. Louis from the Dining In – St. Louis cookbook published in 1979. Terry has used it with great success over the years. It's so delicious and very easy to prepare.

INGREDIENTS:

8 ounces semisweet chocolate
3 1/2 tablespoons butter
3 eggs, Separated
1/4 cup Kahlua
1 teaspoon instant coffee
1 teaspoon hot water
1/4 cup sugar
2 1/2 cups whipping cream
1/4 cup pistachio nuts (optional), chopped
3 tablespoons Grand Marnier

INSTRUCTIONS:

1. Melt chocolate and butter in a saucepan over very low heat. Remove from heat and allow to cool. Beat in egg yolks.
2. Dissolve instant coffee in hot water (or use brewed coffee) and add Kahlua and instant coffee to the chocolate mixture.
3. Beat egg whites until stiff while gradually adding the sugar. Fold beaten egg whites into mixture until all white specks disappear. Whip cream until stiff. Fold completely into mixture, reserving 1/4 cup for garnish.
4. Chill 1 hour. Scoop into sherbet glasses and top with remaining whipped cream. Top with pistachio nuts (optional) and sprinkle with Grand Marnier (also optional).

Notes: You can use one teaspoon of your favorite brewed nanland coffee instead of instant coffee and water.

Photograph from The Brewer and The Baker.