

Chocolate Mousse

Yield: 4 servings

Chocolate Mousse Ingredients:

1 and 3/4 cups cold whipping cream, divided
2 tablespoons confectioner's sugar
1/2 teaspoon pure vanilla extract
6 ounces semisweet chocolate chips
2 tablespoons unsalted butter
2 ounces brewed coffee
pinch of salt
1/2 teaspoon plain, granulated gelatin

raspberry sauce (recipe follows)
fresh berries and mint for garnish
crushed chocolate wafer cookies for garnish or to layer



- Step 1:** Make sure whipping cream and a large metal bowl are chilling in the refrigerator before you start.
- Step 2:** Using a double boiler, combine the chocolate chips, butter, espresso and salt. Melt over slightly simmering water until the consistency is smooth and glossy. Cool chocolate until it reaches around 90° F.
- Step 3:** Using a small saucepan, sprinkle the gelatin over 1/4 cup cold whipping cream. Allow about 5 minutes for the gelatin to "bloom" or swell up. Then gently warm up over medium heat until gelatin has dissolved stirring constantly. Be careful not to overheat or boil the gelatin.
- Step 4:** Once gelatin has dissolved into the cream, add it to the melted chocolate mixture and stir well.
- Step 5:** Remove the chilled bowl and cream from the fridge. Combine 1 and 1/2 cups cream, confectioner's sugar and vanilla and beat until medium peaks form. Reserve a little whipped cream for garnish.
- Step 6:** Gently stir some of the whipped cream into the melted chocolate. Then carefully fold in the rest of the whipped cream into the chocolate mixture. Be careful not to overwork the mousse.
- Step 7:** Put a few spoonfuls of cooled raspberry sauce on the bottom of each serving glass, then add some mousse, followed by another few spoonfuls of sauce and then mousse again to achieve a layered look. Chill for a few hours. Top with the reserved whipped cream, berries and mint and serve.

Raspberry Sauce Ingredients:

1 cup frozen raspberries or 1 pint fresh raspberries
1/4 cup sugar
1 tablespoon lemon juice
1 tablespoon cornstarch
1/2 cup cold water plus 2 tablespoons, divided

- Step 1:** Combine raspberries, sugar, lemon juice and 1/2 cup water into a small saucepan and bring to a simmer.
- Step 2:** In a small bowl, combine 1 tablespoon of cornstarch with 2 tablespoons cold water and still well until there are no lumps. Pour the cornstarch mixture into the saucepot and stir well bringing it all to a boil. Continue to cook until it thickens to the consistency you'd like.
- Step 3:** Once the sauce is thickens, cool a bit and then puree in a blender or immersion blender. Then strain the raspberry seeds out by using cheesecloth or a chinois. Cool sauce in fridge for about an hour. Sauce will continue to thicken as it cools. Use it to garnish chocolate mouse or as a sauce over cheesecake.