

Chocolate Mousse

By Frances Coffey of The Pastry Depot

Chocolate Mousse:

Egg Yolks - 8 each

Sugar - 1/2 cup

Heavy cream (portion #1) - 2 cups

Komuntu 80% - 12 oz

Heavy Cream (portion #2) - 4 cups

Whip 4 cups of heavy cream to soft peak and set aside

Whip egg yolks and sugar until pale.

While egg yolks and sugar are whipping, heat your 2 cups of heavy cream until scalded.

Once egg yolks and sugar are light/fluffy/pale, slowly temper in your 2 cups of hot cream.

Cook till nappé then pour your egg mixture over the Komuntu and stir until combined.

When your chocolate mixture is cool, fold in your 4 cups of whipped cream.

Pour Mousse in to desired mold and refrigerate overnight.