



Chocolate Mousse

Chef Tim Hill
CENTER Banquet Kitchen

- 1 # Bittersweet Chocolate, finely chopped
- 2 oz Butter
- 5 floz Espresso or Strong Coffee
- 1 oz Brandy or your favorite Liqueur
- 6 oz Heavy Cream

Heat together cream, coffee and brandy just to the boiling point. Pour hot liquid over chocolate, let stand for a few minutes. Whisk gently until chocolate is melted and liquid is incorporated. Set aside to cool to at least room temperature. You may refrigerate, but be sure to check frequently, it must be liquid in order to add additional cream.

6 cups Heavy Cream, whipped to SOFT peaks.

Add to cream just as it starts to thicken:
3 oz Powdered Sugar
2 tsp Vanilla

Garnish with whipped cream and Chocolate Shavings

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