

CHOCOLATE MOUSSE

8 OZ	BITTERSWEET CHOCOLATE
2 OZ	BUTTER
3 OZ	EGG YOLKS, PASTERIZED
4 OZ	EGG WHITES, PASTERIZED
1.25OZ	SUGAR
4 OZ	HEAVY CREAM

PROCEDURE:

1. MELT THE CHOCOLATE OVER HOT WATER.
2. REMOVE FROM THE HEAT AND ADD THE BUTTER. STIR UNTIL THE BUTTER IS MELTED AND COMPLETELY MIXED IN.
3. ADD THE EGG YOLKS, ONE AT A TIME. MIX IN EACH EGG YOLK COMPLETELY BEFORE ADDING THE NEXT.
4. BEAT THE EGG WHITES UNTIL THEY FORM SOFT PEAKS. ADD THE SUGAR AND BEAT UNTIL THE EGG WHITES FORM STIFF BUT MOIST PEAKS. DO NOT OVERBEAT.
5. FOLD THE EGG WHITES INTO THE CHOCOLATE.
6. WHIP THE HEAVY CREAM UNTIL IT FORMS SOFT PEAKS. FOLD IT INTO THE CHOCOLATE MIXTURE.
7. SPOON THE MOUSSE INTO SERVING DISHES OR USE A PASTRY BAG FILLED WITH A STAR TUBE.
8. CHILL THE MOUSSE WELL BEFORE SERVING.

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