

Chocolate Mocha Mousse



This luscious dessert melts on your tongue. Serve it well chilled after a simple but elegant meal. Makes 6 - 8 servings.

ingredients

250ml jar	Chocolate Mocha Sauce
1/4 cup	Unsalted butter
3	Eggs, separated
1 Cup	Whipping cream
3 Tbsp	White granulated sugar
3 Tbsp	Icing sugar

instructions

1. Place chocolate sauce and butter in the top of a double boiler, set over simmering water. Stir constantly until they melt.

Remove from heat and whisk in the egg yolks, one at a time. Whisk until smooth. Let cool but do not allow to harden.

2. In a chilled bowl beat the whipping cream until it forms soft peaks. (Add the icing sugar during the very soft peak period to assure peak development).
3. In a bowl beat the egg whites until they form soft peaks. Continuing to beat, gradually add the granulated sugar and beat until the whites form stiff peaks. Stir one quarter of the egg whites into the chocolate mixture, then fold in the remaining whites and whipped cream.
4. Spoon the mousse into individual bowls or a large serving dish. Cover and chill for 3 - 24 hours before serving. Serve with *Maple Cappuccino Roll-up Cookies* and garnish with fresh fruit and/or whipping cream.