



Desserts

Chocolate Mousse

1/3 cup hot coffee
1 6 oz. Pkg. Semisweet chocolate morsels
4 Davidson's Safest Choice™ Pasteurized Shell Eggs, separated*
2 Tbsp. Dark Crème de Cocoa
Whipped Cream
Sliced, Toasted Almonds
Fresh Raspberries

Combine coffee and semisweet morsels in blender.
Add egg yolks and Crème de Cocoa.
Process one minute.
Beat egg whites at room temperature until stiff peaks form.
Fold in chocolate mixture.
Cover with plastic wrap and chill for at least 2 hours
To serve, spoon into individual portions and top with toasted almonds and raspberries

* For best results when separating a pasteurized egg, place eggs in bowl of warm water for 10 minutes prior to separation. To separate, use a funnel or an egg separator.

