

Chocolate Mousse

Ingredients	Servings			
	12	24	48	72
Hot coffee	2/3 c	1 1/3 c	2 2/3 c	4 c
Semisweet chocolate morsels	32 oz	64 oz	128 oz	192 oz
Safest Choice™ Pasteurized Shell Eggs	4	8	16	24
Dark Crème de Cocoa	4 tbsp	8 tbsp	16 tbsp	24 tbsp
Whipped Cream	2 c	4 c	8 c	12 c
Fresh Raspberries	12	24	48	72



Method of Preparation

1. Melt semisweet morsels, add the coffee and put it into a mixer at medium speed, add egg yolks and Crème de Cocoa and mix it until soft.
2. Into other bowl in the mixer beat egg whites at room temperature until stiff peaks form.
3. Mix egg whites with the chocolate mixture.
4. Serve into cups or glasses and chill for an hour.
5. Decorate with a raspberry.

*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.