



Desserts

Frozen Chocolate Mousse Pie

Mousse:

12 ounces dark chocolate, broken up

$\frac{3}{4}$ cup boiling water

8 Large Davidson's Safest Choice™

Pasteurized Shell Eggs separated*

4 tbsp. Grand Marnier (orange flavored liqueur) or 2 tbsp. artificial orange flavoring

$\frac{1}{4}$ cup sugar or 3 packets artificial sweetener (optional)

Garnish:

1 pint heavy cream

1 tsp. Vanilla

6 ounces dark chocolate

Butter a 9 – inch pie pan.

Place glass mixing bowl and beaters in freezer.

Place the chocolate in a blender or food processor and blend until reduced to a powder. Add boiling water and blend until smooth. Then add egg yolks and liqueur and blend until well combined. (If you prefer the mousse a little sweeter, add sugar or sweetener now.)

In a separate bowl (the one that has been in the freezer), beat the egg whites until they form stiff peaks. Using a large spatula, fold the chocolate mixture into the egg whites. Make large circular motions to blend thoroughly without deflating the egg whites.

Pour the mousse into the prepared pie pan and freeze for at least 4 hours before serving.

Just before serving, whip the cream with the vanilla until soft peaks form. For sweetened whipped cream, add 1 tbsp of sugar or 1 packet of artificial sweetener. Decorate the edge of the pie with whipped cream and dark chocolate shavings. (Shavings can be made by dragging a potato peeler across a bar of dark chocolate, forming curls and shavings.)

* 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.

