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## Desserts

### Mocha Latte Chocolate Mousse

8 ounces bittersweet or semisweet chocolate, chopped  
6 tablespoons unsalted butter, cut up  
1 tablespoon instant espresso powder  
1 tablespoon coffee liqueur or brewed coffee  
1 teaspoon vanilla extract  
4 large Davidson's Safest Choice™ Pasteurized Shell Eggs separated  
Pinch of salt  
1/3 cup sugar  
1 cup heavy cream  
Ground coffee for garnish

1. In a medium saucepan, over low heat, melt chocolate, butter and coffee powder, stirring occasionally. Pour into a large bowl. Stir in coffee liqueur and vanilla; let cool to room temperature.
2. In a medium bowl, with electric mixer on medium-high speed, beat egg whites and salt until soft peaks form. Gradually add 3 tablespoons of sugar, beating whites just until stiff but not dry.
3. In a medium bowl, with electric mixer on high speed, beat egg yolks and remaining sugar until pale yellow and thick, about 5 minutes. In a small bowl, with mixer on high speed, beat cream until stiff. Reserve 3/4 cup for garnish and refrigerate.
4. Gently fold yolk mixture into chocolate. Add whites and fold until just blended and a few streaks of white remain. Add whipped cream and fold just until blended. Spoon into individual serving dishes or a serving bowl. Cover and refrigerate 4 hours or overnight to set.
5. To serve, garnish with reserved whipped cream and ground coffee.

Yield: 6 to 8 servings

