

# Mocha Latte Chocolate Mousse

Ingredients	Servings			
	12	24	48	72
Semisweet chocolate	16 oz	32 oz	64 oz	96 oz
Unsalted butter	12 tb	24 tb	48 tb	72 tb
Espresso powder	2 tb	4 tb	8 tb	12 tb
Coffee liqueur	2 tb	4 tb	8 tb	12 tb
Vanilla extract	2 tb	4 tb	8 tb	12 tb
Safest Choice™ Pasteurized Shell Eggs	8	16	32	48
Sugar	2/3 c	1 1/3 c	2 2/3 c	4 c
Heavy cream	2 c	4 c	8 c	12 c
Pinch of salt				
Ground coffee for garnish				



## Method of Preparation

1. In a medium saucepan over low heat, melt chocolate and butter, then add the coffee powder, coffee liqueur and vanilla extract, mix it. Pour into a bowl and let it cool to room temperature.
2. With an electric mixer on medium-high speed, beat egg whites and salt until soft peaks form, gradually add half of sugar and beat the whites just until stiff.
3. In another bowl, with electric mixer on high speed, beat egg yolks and remaining sugar until pale yellow and thick, about 5 minutes.
4. Also with the mixer on high speed, beat cream until stiff.
5. Gently fold yolk mixture into chocolate, add whites and fold until just blended, add whipped cream and fold just until blended.
6. Serve into coffee cups and refrigerate for an hour.
7. Decorate it with whipped cream and ground coffee.

## Mocha Latte Chocolate Mousse

serves 8

<b>Nutrition Facts</b>	
Serving Size (106g)	
Servings Per Container	
<b>Amount Per Serving</b>	
<b>Calories</b> 390	Calories from Fat 280
<hr/>	
% Daily Value*	
<b>Total Fat</b> 31g	<b>48%</b>
Saturated Fat 19g	<b>95%</b>
Trans Fat 0.5g	
<b>Cholesterol</b> 170mg	<b>57%</b>
<b>Sodium</b> 55mg	<b>2%</b>
<b>Total Carbohydrate</b> 27g	<b>9%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 23g	
<b>Protein</b> 6g	
<hr/>	
Vitamin A 15%	• Vitamin C 0%
Calcium 4%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	