



Chocolate Mousse

Recipe by Kathleen Robinson

Ingredients:

- 4 large egg yolks
- 4 T sugar
- 2 C heavy cream
- 8 ounces bittersweet chocolate, melted (you can use semisweet if you prefer)
- 1 t Vanilla (variation; rum, bourbon, amaretto or frangelico can be added instead of vanilla)

Method:

1. In a medium saucepan, whisk together egg yolks, 2 T sugar and $\frac{3}{4}$ C heavy cream. Cook over medium-low heat, stirring constantly until the mixture coats the back of a spoon, about 3 to 4 minutes (DO NOT BOIL)
2. Remove from heat and whisk in melted chocolate and vanilla or other flavoring. Strain through a sieve and chill until cold
3. With an electric mixer, whip remaining $1\frac{1}{4}$ C heavy cream with 2 T sugar to medium/stiff peaks. Stir in $\frac{1}{3}$ of whipped cream into cooler chocolate mixture then gently fold the remaining whipped cream in with a rubber spatula.
4. Spoon into desired serving dish, chill for at least 30 minutes before serving.

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