

Chocolate Decadent Killer Liability Mousse

Yield: 4 Servings

You can make this mousse ahead in 7 minutes and refrigerate for up to 7 days—if it lasts that long! No whipping cream or separation of eggs needed. I've made it for 150 and filled small wine glasses full up with a pastry bag or little espresso cups!

110 g unsalted organic butter, softened

1-2 Tsp Organic raw fine sugar

110 g semi-sweet or dark organic free-trade chocolate

3 eggs (free-range/organic if possible)

Nice additions: Espresso, Grand Marnier, Kahlua, Hazelnut Liqueur

Whip it good (with electric mixer) on that butter and sugar. Meanwhile give the chocolate some radar love, 20 seconds at a time. Continue to beat, mixing in chocolate. Whip those eggs in, whole, ***one at a time***, beating thoroughly after each egg. The mousse should become lighter and fluffier as each egg is added.



Susanita's Sybaritic Desserts

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Chocolate Decadent Mousse

Ingredients: organic choc, butter, eggs, sugar

Refrigerate after opening. Freezes well.

Best by: 1 week from purchase date