



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Mocha Mousse –

**1/3 cup granulated sugar
6 tbl. prepared espresso or strong coffee
6 ounces semisweet chocolate
4 tbl. half & half
3 egg whites
1 ½ cups heavy cream, chilled**

- 1. In a heavy saucepan, dissolve sugar in coffee over medium heat. Set aside.**
- 2. In the top part of a double boiler set over simmering water slowly melt chocolate. When melted, whisk in light cream and the coffee mixture, stirring until smooth. Cool.**
- 3. Beat egg whites to soft peaks. Gently fold in ½ cup of the chocolate mixture, folding gently. Pour this mixture back into chocolate mixture, folding gently. Beat chilled cream to soft peaks and fold in gently until totally mixed.**
- 4. Pour into 8 individual dessert glasses or a large serving dish, and chill for 4 hours.**

Credit: Silver Palate Cookbook