

J. Rickards Winery



DECADENT CHOCOLATE MOUSSE

Prep time: 30 min | Total time: 2 hr 30 min | 6 to 8 servings

Recommended wine pairing: *J. Rickards Los Niños Perdidos*

INGREDIENTS

8 ounces bittersweet chocolate

70% cacao

7 T. water

2 T. cocoa powder

1 T. brandy

1 t. instant espresso powder

3 large eggs, separated

3 T. sugar

1/8 t. salt

1 c. plus 2 T. heavy cream, chilled

DIRECTIONS

- 1 Melt the chocolate with the water, brandy, espresso powder and cocoa powder in a medium heat proof bowl over a saucepan filled with an inch of simmering water, stirring until smooth. Remove from heat.
- 2 Whisk the egg yolks, 1 1/2 teaspoons of the sugar and the salt in a medium bowl until the eggs lighten and slightly thicken, about 30 seconds. Pour the chocolate mixture into the eggs whisking vigorously until combined. Cool to room temperature, about 3 to 5 minutes.
- 3 Whisk the egg whites with a mixer at medium speed until frothy, 1 to 2 minutes. Add 1 1/2 teaspoons of sugar and whisk on medium high until soft peaks form. Whisk 1/4 of the whites into the chocolate to lighten it. Mix remaining whites into the chocolate with a spatula until only a few white streaks remain.
- 4 Whip the cream in the same mixer bowl at medium speed for 30 seconds or until it starts to thicken. Increase the speed to high and whip until soft peaks form, about 15 seconds more. Use the rubber spatula to fold the cream into the chocolate mixture until fully combined. Spoon the mousse into serving dishes and refrigerate for at least 2 hours or up to 24.