



Joanne's Chocolate Mousse

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This dessert has been prepared for many a holiday gathering with my family, but the first time I made it (36 years ago) was for a Christmas Day dinner being held at my sister's house. Each year my brother-in-law would select a different "country cuisine" to serve for dinner, and he would assign me dessert. We covered Mexico, Portugal, Spain, Switzerland, Italy, Greece and France.

One of the all-time favorite recipes that everyone now asks for is this Chocolate Mousse I made for a French-themed Christmas dinner. When I ask if I can bring anything to a family occasion usually the response is "Jo, can you bring the Mousse?"

**JOANNE WISNIEWSKI
HUMAN RESOURCES**

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COOK TIME

20 mins

CHILL TIME

12 - 14 hours

SERVINGS

8 - 10

INGREDIENTS

- 1 16 ounces of Sweet Chocolate (I use Baker's German Sweet Chocolate or Tobler's)
- 3 tablespoons of water
- 4 tablespoons powdered sugar
- 8 eggs, separated (place yolks in a small bowl and whites in a larger bowl)
- 16 ounces heavy cream
- 2 packages of Lady Fingers, plain (no filling)

PROCEDURE

1. Melt chocolate in a double boiler. Add water, and blend.
2. Remove saucepan from flame and add egg yolks one at a time, beating vigorously after each yolk until smooth and blended.
3. Add powdered sugar and blend well (all of the blending should be done by hand!)
4. Beat the egg white until stiff in a large bowl. In a separate bowl, whip the heavy cream until stiff
5. Fold $\frac{1}{2}$ of your egg whites into the chocolate mixture, then fold chocolate into the rest of the egg whites.
6. Fold in whipped cream until smooth and free of any lumps.
7. Line a 9" spring form pan with Lady Fingers around the bottom and sides. The rounded side of split Lady Finger should be placed against side and bottom of pan.
8. Pour mixture into the pan and refrigerate for 12-24 hours. Do not cover until the mousse starts to set (approximately 2 hours). DO NOT REMOVE FROM SPRING PAN UNTIL READY TO SERVE.
9. You can top it off with whipped cream. or sometimes I decorate with dark and white chocolate swirls or powdered sugar — your choice!"