

Chocolate Mousse (Julia Child)

Serves 6-8

- 170 g bittersweet or semisweet chocolate, chopped
(62% -if using sweeter chocolate you might want to decrease sugar to 100 g)
- 170 g unsalted butter, cut into small pieces
- 60 ml strong coffee
- 4 large eggs, separated
- 170 g, plus 1 T sugar
- 30 ml dark rum
- 1 T water
- Pinch of salt
- ½ tsp vanilla extract



1. Separate the **eggs**
2. Heat a saucepan ⅓ full with hot water and, in a bowl set on top, melt together the **chocolate, butter** and **coffee**, stirring over the barely simmering water, until smooth. Remove from heat.
3. Fill a large bowl with **ice water** and set aside.
4. In a bowl large enough to nest securely on the saucepan of simmering water, whisk the **yolks** with **sugar**, rum, and **water** for **about 3 minutes** until the mixture is thick, like runny mayonnaise.
5. Remove from heat and place the bowl of whipped **egg yolks** within the **bowl of ice water** and beat until cool and thick.
6. Fold the chocolate mixture into the egg yolks.
7. In a separate bowl, beat the **egg whites** with salt until frothy. Continue to beat until they start to hold their shape.
8. Add **1 T of sugar** and continue to beat until thick and shiny, but not completely stiff.
9. Add the **vanilla**.
10. Fold ⅓ of the beaten egg whites into the chocolate mixture, then fold in the remainder of the whites just until incorporated, but don't overdo it or the mousse will lose volume.
11. Transfer the mousse to a serving bowl or divide into serving dishes, and **refrigerate for at least four hours**, until firm.
12. Top with Dark Chocolate (to taste) if desired.