



## **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***