

## Chocolate Mousse

1. 8 oz bittersweet chocolate (Ghiradelli) – cut it fine, melted in double boiler + 2 Tbsp cocoa powder + 5 Tbsp water + 1 tsp espresso powder + 1 Tbsp Brandy – set aside to cool
2. Separate 2 eggs. Egg yolks + 1/8 tsp salt + 1/2 Tbsp sugar -whisk till light color, add to the chocolate mixture – combined.
3. Whipped egg whites (medium low) till frothy + 1/2 Tbsp sugar on medium high till create soft peak.
4. Add 1/4 of the egg white to chocolate mixture to combine then add the rest of the egg white and fold it.
5. Whipped 1 cup + 2 Tbsp heavy cream till reach soft peak (don't over whip)
6. Add the whipped cream to the chocolate mixture – fold it gently.
7. Scoop them to an individual glass and refrigerate for 2 hours.
8. Add whipped cream on top and shaved chocolate.