

Chocolate Mousse Recipe - Cooking Classy

The best **Chocolate Mousse!** Decadently creamy, light and billowy, and indulgently chocolaty. This recipe is a staple for chocolate lovers everywhere!

Looking for more heavenly desserts? Then also try my classic [Cheesecake](#), [Chocolate Covered Strawberries](#), or [Molten Chocolate Lava Cakes](#).



When there's chocolate mousse this good being served there is just absolutely no resisting! Each bite melts away in your mouth and that level of unparalleled richness can't be matched!

If only it could qualify for breakfast. I could live on this delicious treat, it's always been one of my favorites!

The perfect finishing touch for this mousse is simple and delicate whipped cream and thin shavings of dark chocolate. Not only does it make it look elegant and add visually appealing variation but it just compliments and finishes it off as it should be.

Of course this is no diet friendly menu item and low calorie dessert but it's worth every bit of it. All things in moderation.

Mousse Made without Raw Eggs!

With this mousse recipe there's no worries about food borne illness since there are no raw eggs in this recipe. Here we cook the egg yolk mixture to 160 degrees to kill off any potentially harmful bacteria.

So it's a dessert you don't have to worry about serving to guests. Everyone will be smitten with this cup full of chocolate bliss!

And it really is less intimidating to make than you may think. Just a few simple steps, then the hardest part is the wait times while chilling, but the patience is worth it!



Ingredients Needed to Make Chocolate Mousse

You'll only need 5 ingredients for this recipe!

- **Heavy cream** – this rich ingredient makes the mousse light and fluffy and amazingly decadent.
- **Egg yolks** – this thickens up custard mixture in the mousse and boosts richness.
- **Granulated sugar** – you can adjust this slightly to taste.
- **Vanilla extract** – I usually like to add a fair amount of vanilla to chocolate desserts. It compliments those flavors so nicely.
- **Bittersweet chocolate** – use chocolate baking bars or other good quality chocolate bars.
- **Sea salt** (optional) – regular table salt works fine too. You only need to add a pinch or two, and honestly it can even be omitted. It just picks up the flavors a bit.



How to Make Chocolate Mousse

- **1. Whip egg yolks and sugar:** In medium mixing bowl using an electric hand mixer whip together egg yolks and granulated sugar on high speed until pale and fluffy, about 2 minutes.
- **2. Heat 3/4 cup cream:** Warm 3/4 cup of the heavy cream in a 2-quart saucepan on the stovetop over low heat until hot.
- **3. Temper eggs with cream mixture:** While whisking egg mixture slowly pour in warm cream mixture to temper egg yolks. Then pour combined egg yolk and cream mixture back into saucepan.
- **4. Cook mixture to 160 degrees:** Cook over low heat, whisking constantly, until mixture thickens just slightly and reaches 160 degrees on an instant read thermometer. If you notice any clumps strain through a sieve and return to saucepan.





- **5. Melt in chocolate:** Off heat add in chocolate, stir until melted.
- **6. Let cool to room temp:** Pour mixture into a clean medium bowl, cover and chill, stirring about every 10 – 15 minutes until it reaches 70 degrees (or no longer warm), about 30 – 40 minutes total.
- **7. Whip remaining cream, fold into chocolate mixture:** Whip remaining heavy cream until very stiff peaks form. Fold whipped cream into chocolate mixture until combined.
- **8. Divide mixture among dessert cups, chill:** Pipe or spoon into dessert cups. Chill 2 hours. Top with sweetened whipped cream if desired and garnish with shaved or grated chocolate.





How to Store Mousse:

Keep mousse in the fridge. It is best served cold but if it has been refrigerated overnight, for a softer consistency you can let it sit at room temperature for about 30 minutes before serving.

How Long Does This Mousse Keep?

It should keep well for about 3 days in the refrigerator, it will lose some of its volume (that air whipped into the cream) but the taste will remain the same.

Can I Use This Mousse for Cake?

This mousse should also work well added to cakes, I would add it as a topping rather than a filling.

Tips:

- Don't skip the tempering step (when whisking warm mixture into egg yolks) this keeps them from scrambling. Also once in pan you must whisk constantly to avoid lumps and scrambling.
- If you do end up with a few tiny lumps the sieve the mixture before adding the chocolate.
- If chocolate doesn't melt fully off heat you can return to warm heat and stir constantly to melt.
- Use real chocolate and good quality chocolate. It will only taste as good as what you put into it.
- For fluffiest whipped cream try using a chilled bowl and beater blades when whipping.
- Don't let chocolate mixture chill through, it should just get about to room temp (70 degrees). Cool enough that it doesn't melt the whipped cream but not so cold the chocolate starts to harden and mixture ends up clumpy when folding in the cream.
- Chill finished mousse before serving for great texture and refreshing taste.



Variations:

- With this recipe you can use semi-sweet or bittersweet chocolate depending on how strong you'd like the chocolate flavor to be. Even dark like 70% if you like it bold would work.
- You can adjust sugar amount slightly to taste. Stick with granulated sugar here to sweeten.
- Try with a little peppermint extract for a festive flavor and finish with fine crushed peppermint candies or add coconut extract to the whipped cream and finish with fine coconut.
- Finish with a garnish of fine chopped slivered almonds or macadamia nuts for another layer of decadence and texture.
- Sometimes I serve these in mini cups and make 12 servings instead of 6. A fun size treat for parties.



More Mousse Recipes You'll Love!

- [Easy Chocolate Mousse](#) (this quick and easy mousse doesn't require cooking with eggs, it uses marshmallows instead)
- [Chocolate Mousse Pie](#)
- [Lemon Mousse](#)
- [Mint Chip Mousse](#)
- [Raspberry Mousse](#)



Chocolate Mousse

Perfect Chocolate Mousse! Decadently creamy, light and billowy, and indulgently chocolaty. This recipe is a staple for chocolate lovers everywhere!

Servings: [6](#)

Prep 20 minutes

Cook 5 minutes

Resting 2 hours 30 minutes

Ready in: 2 hours 55 minutes

- 4 large egg yolks
 - 1/4 cup (50g) granulated sugar
 - 2 cups (475ml) heavy cream, divided, plus more for topping if desired*
 - 1 pinch sea salt (optional)
 - 2 tsp (10ml) vanilla extract
 - 7 oz. bittersweet chocolate,** chopped small
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- In medium mixing bowl using an electric hand mixer whip together egg yolks and granulated sugar on high speed until pale and fluffy, about 2 minutes.
 - Warm 3/4 cup of the heavy cream and salt in a 2-quart saucepan on the stovetop over low heat (don't let it boil).
 - While whisking egg mixture slowly pour in warm cream mixture to temper egg yolks. Then pour combined egg yolk and cream mixture back into saucepan.
 - Cook over low heat, whisking constantly, until mixture thickens just slightly and reaches 160 degrees on an instant read thermometer (this usually takes about 3 - 5 minutes). If you notice any small lumps strain through a sieve and return to saucepan.
 - Off heat add in chocolate and vanilla. Stir well until chocolate is melted.
 - Pour mixture into a clean medium bowl, cover and chill, stirring about every 10 - 15 minutes until it reaches 70 degrees (or no longer warm), about 30 - 40 minutes total.***
 - Whip remaining heavy cream until very stiff peaks form.**** Fold whipped cream into chocolate mixture until combined.
 - Pipe or spoon into dessert cups. Chill 2 hours. Top with sweetened whipped cream if desired and garnish with shaved or grated chocolate.
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- *If you want whipped cream for topping I used about 1/2 cup cream, whipped with 1 Tbsp sugar.
 - **If you'd like it less intensely chocolatey you can use semi-sweet chocolate, if you'd like it more intensely chocolate and less sweet then you can reduce sugar to 2 Tbsp.
 - ***Don't let chocolate mixture get too cold or it can start to harden and set and mixture will end up lumpy when folding in whipped cream.
 - ****Using a chilled bowl is helpful when whipping cream, it whips faster and ends up fluffier.

- Nutrition estimate is for mousse only, no added toppings.

Nutrition Facts

Chocolate Mousse

Amount Per Serving

Calories 538 Calories from Fat 405

% Daily Value*

Fat 45g **69%**

Saturated Fat 27g **169%**

Cholesterol 234mg **78%**

Sodium 46mg **2%**

Potassium 259mg **7%**

Carbohydrates 28g **9%**

Fiber 3g **13%**

Sugar 21g **23%**

Protein 5g **10%**

Vitamin A 1346IU **27%**

Vitamin C 1mg **1%**

Calcium 87mg **9%**

Iron 2mg **11%**

* Percent Daily Values are based on a 2000 calorie diet.

Recipe inspired by [Gourmet](#) and [Betty Crocker](#)