

Chocolate Mousse

adapted from Fine Family Cooking by Tony Bilson

Serves: 4

- 4 ounces dark chocolate
- 2 ounces unsalted butter
- 4 eggs, separated
- 1/2 cup superfine sugar, divided
- 2 teaspoons vanilla extract

Place chopped chocolate and butter in a double broiler set over simmering water. Stirring occasionally until melted. Remove from heat and allow to cool slightly. Add egg yolks, half the sugar, and vanilla extract whisk together until mixture has thickened.

In a medium bowl beat the egg whites until foamy. Add remaining sugar and beat until soft peaks form.

Fold half of the beaten egg whites into the chocolate once incorporated, fold in remaining half.

Spoon mousse into 4 small or 1 large dish. Refrigerate until firm approximately 4-6 hours, preferably overnight.