



A VIKINGS KITCHEN©

Watch video for preparation
Preheat Double Boiler

1 Cup heavy whipping cream
2 Tablespoons granulated sugar
Combine and whip (follow instruction on whipped cream video) After stiff peaks are achieved, refrigerate.

9 Eggs whites
1 tsp Cream of Tartar
Mix and mix on high speed until stiff peaks are formed.
Remove and set aside.

1 1/2 pounds (24oz) of high quality "Bitter Sweet" chocolate
Place into double boiler and temper until melted

1 Cup Coffee
1/8 Cup Instant coffee
Combine both together and make sure they are about 160 to 190 degrees
Add to tempered chocolate and use electric hand beater on low speed (Refer to video)

9 egg yolks
Add slowly (one at a time until incorporated) to chocolate coffee mixture with electric hand beater until incorporated.

In a large stainless steel mixing bowl add the whipped cream and stiff egg whites. Slowly add the chocolate/coffee/egg yolk mixture. Gently fold the ingredients together as shown in video. Mix completely without losing volume. Refrigerate for at least 8 hours. Best to let set overnight.

This is the best Chocolate Mousse I have ever had! Enjoy!