

CHOCOLATE MOUSSE

JULIA CHILD'S CLASSIC CHOCOLATE MOUSSE

Prepared by: Joann Schwarberg, November 2017

Source: Julia's Kitchen Wisdom

Makes: about 5 cups, serving 6 to 8

6 oz. Semi-sweet chocolate (I used half semi-sweet and half bittersweet)
4 Tbs. Strong Coffee
1.5 sticks unsalted butter
4 egg yolks
¼ cup orange liqueur (I used Grande Marnier)
¾ cup sugar
4 egg whites
2 Tbs. sugar

Melt 6 ounces semisweet chocolate in 4 tablespoons strong coffee, and cut 1 ½ sticks of unsalted butter into rough slices, so it will soften.

Meanwhile, beat together in a bowl: 4 egg yolks and ¼ cup orange liqueur, gradually adding ¾ cup sugar, and continue beating until it is thick and pale yellow and "forms the ribbon". Set the bowl over a saucepan of barely simmering water and continue beating 4 to 5 minutes, until it is foamy and warm to your finger. Remove from heat and beat over a bowl of cold water (or in a standing mixer) until it is cool and thick and again forms the ribbon.

When the chocolate has melted, smoothly blend in the butter, and fold into the egg-yolk mixture. Beat 4 egg whites to soft peaks, then to stiff, shining peaks with 2 tablespoons sugar. Stir a quarter of this into the yolks and chocolate, and then delicately fold in the rest.

Turn the mousse into a 6 cup serving dish or individual cups or pots de crème. Cover and chill for several hours (the mousse will keep in the refrigerator several days). Serve with lightly whipped cream or crème anglaise.

Joann's Notes: I doubled the recipe. I used half Ghirardelli 60% (bittersweet) cocoa chips, and half semi-sweet chocolate chips. I used Grand Marnier for the orange liqueur.

Lauren's mousse had a much finer texture. I would follow her lead on that. Still not sure if I like the bittersweet chocolate proportion. Will try it again.

