

- SKS -

Bittersweet Chocolate Mousse

Source: Martha Stewart, serves 4

4 large egg yolks

1/4 cup sugar

Pinch of salt

2 tablespoons unsweetened cocoa powder

2 ounces bittersweet chocolate

3/4 cup heavy cream

¹ Finely chop chocolate; reserve. In a double boiler, whisk yolks, sugar, and salt until sugar has dissolved and mixture is warm to the touch, 2 to 3 minutes. Off heat, quickly whisk in chopped chocolate until melted and cocoa until smooth (mixture will be thick). Cool to room temperature.

² In a medium bowl, whip cream until soft peaks form. Whisk half of whipped cream into room-temperature chocolate mixture. Gently fold in remaining whipped cream with a rubber spatula. Divide mousse among four serving dishes. Chill at least 2 hours and up to 1 day.

³ Remove mousse from refrigerator 15 minutes before serving. Garnish with shaved chocolate.

Cooks note: To store mousse, place a paper towel under the plastic wrap (without touching mousse) before sealing for refrigeration. The paper towel will absorb the drops of condensation that might otherwise drip onto the surface.