

Chocolate Mousse Time and Activity Chart

Cammie Charron and Anna Harvey

Bring water in a deep frying pan to boil						
5 1/4 oz. bittersweet chocolate	Coarsely chop	Set in glass bowl placed over the pan with boiling water (double boiler)	Remove melted chocolate from double broiler			
3 large egg whites	Mix with an electric mixer to form soft peaks		Using a whisk, fold in eggs whites all at once			
1 oz. sugar	Gradually add sugar to eggs while continuing to whip the eggs until firm					
14 oz. cold heavy cream	Beat over ice until it forms soft peaks (set aside and hold at room temperature)					