



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Chocolate Mousse (from Cooks Illustrated's *The New Best Recipe*)

6 ounces bittersweet or semisweet chocolate, chopped coarse
4 tablespoons ($\frac{1}{2}$ stick) unsalted butter
Pinch salt
1 teaspoon vanilla extract
2 tablespoons strong coffee or 4 teaspoons brandy, orange-flavored liqueur, or light rum
4 large eggs, separated
2 tablespoons sugar
 $\frac{1}{2}$ cup chilled heavy cream, plus more for serving

1. Melt the chocolate in a medium bowl set over a large saucepan of barely simmering water or in an uncovered Pyrex measuring cup microwaved at 50 percent power for 3 minutes, stirring once at the 2-minute mark. Whisk the butter into the melted chocolate, 1 tablespoon at a time. Stir in the salt, vanilla, and coffee until completely incorporated. Whisk in the yolks, one at a time, making sure that each is fully incorporated before adding the next; set the mixture aside.
2. Stir the egg whites in a clean mixing bowl set over a saucepan of hot water until slightly warm, 1 to 2 minutes; remove the bowl from the saucepan. Beat with an electric mixer set at medium speed until soft peaks form. Raise the mixer speed to high and slowly add the sugar; beat to soft peaks. Whisk a quarter of the beaten whites into the chocolate mixture to lighten it, then gently fold in the remaining whites.
3. Whip the cream to soft peaks. Gently fold the whipped cream into the mousse. Spoon portions of the mousse into 6 or 8 individual serving dishes or goblets. Cover and refrigerate to allow the flavors to blend, at least 2 hours. (The mousse may be covered and refrigerated for up to 24 hours.) Serve with additional whipped cream.