



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Chocolate Mousse (from David Lebovitz via Annie's Eats)

I just got David Lebovitz's *The Sweet Life in Paris*, which contains this original recipe, in the mail. I've copied the recipe in his words. I also noticed that he calls for 2 tablespoons brandy or coffee, which I didn't use.

7 ounces bittersweet or semisweet chocolate, finely chopped
3 tablespoons water
4 large eggs, at room temperature, separated
Pinch of coarse salt

1. In a medium-sized bowl set over a pan of barely simmering water, begin melting the chocolate with the water, making sure not to let it get too hot. Take the bowl off the heat when the chocolate is almost completely melted, then stir gently until smooth. Set aside.
2. In a clean, dry bowl, whip the egg whites with the salt until they form stiff peaks when you lift the whip. They should still be smooth and creamy, not grainy.
3. Stir the egg yolks into the chocolate, then fold one-third of the whites into the chocolate to lighten it up.
4. Fold the remaining egg whites into the chocolate just until there are no visible streaks of whites. Cover the bowl with plastic wrap and chill for at least 3 hours. (You can also divide the mousse into individual custard cups, ramekins, or goblets before serving.)