



## Drunken Chocolate Mousse

Years ago, I went through a no margarine and no parve whipping cream phase, and I cut almost any recipe that had them listing amongst the ingredients out of my repertoire. But I couldn't let go of this recipe, so just started making it without the parve whipping cream, it made for a more intense flavour in the mousse. Though I have become less militant in my beliefs, this recipe still comes to my table without the cream, but I leave it up to you, either way this recipe is a keeper.



### INGREDIENTS:

150 grams plain chocolate finely chopped

4 tablespoons strong coffee

3 eggs separated

1 teaspoon vanilla extract

3 tablespoons liquor (brandy, orange and coffee liquor all work well here)

3 tablespoons castor sugar

100 ml parve whipping cream (optional)

**METHOD:**

Place chopped chocolate, and coffee in a small bowl over a simmering saucepan of water, without letting the bowl touch the water. When the chocolate has melted stir together, then remove the pan from the heat.

In a large bowl whisk the egg yolks with the vanilla extract, then stir in the melted chocolate, when the mixture is smooth, stir in the liquor.

In a separate bowl whisk the egg whites until firm peaks form, add the sugar a tablespoon at a time, and continue whisking until stiff peaks form.

Fold the egg whites into the chocolate mixture (if using cream, whisk the cream until it has thickened and hold its shape, and fold into the chocolate mixture after the egg whites).

Decant into small serving dishes, chill in the fridge for at least an hour before serving.



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