

## GUASTELLO'S VILLAGE MARKET

# Frozen Mocha Mousse

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Serves 8

### Ingredients

7 oz. bittersweet chocolate, such as Lindt, divided  
3 tbl. coffee liqueur, such as Kahlua  
6 extra large eggs, separated, at room temperature  
¾ cup sugar  
¼ cup unsweetened cocoa powder, such as Pernigotti  
2 tsp. instant espresso granules  
1 tsp. pure vanilla extract  
Pinch of Kosher salt  
2 cups cold heavy cream  
Sweetened Whipped Cream (Recipe follows)  
Grated bittersweet chocolate, for garnish

Place 3 ounces of the chocolate, the coffee liqueur, and 3 tbl. of water in a small bowl and cover with plastic wrap. Heat the mixture in the microwave for 30 seconds, stir, then heat for another 15 seconds, continuing just until the chocolate melts. Stir until smooth and set aside to cool.

Place the egg yolks and sugar in the bowl of an electric mixer fitted with the paddle attachment and beat on medium speed for 3 minutes, until the mixture is thick like mayonnaise. With the mixer on low, add the cooled chocolate mixture, the cocoa powder, espresso, and vanilla.

Place the egg whites and salt in a clean, dry mixing bowl fitted with the whisk attachment and beat on high speed until the whites form soft (not dry!) peaks. Carefully fold into the chocolate mixture with a rubber spatula. In the same bowl (no need to clean it!), beat the cream on high speed until it forms soft peaks, then fold it into the chocolate mixture. Grate the remaining 4 ounces of chocolate and fold it into the mousse with a rubber spatula.

Pour the mixture into a 10-cup soufflé dish, cover, and freeze for several hours or overnight. Before serving, pipe the edge of the mousse with sweetened whipped cream and sprinkle with extra grated chocolate. Serve frozen with extra whipped cream on the side.

### Sweetened Whipped Cream

1 cup cold heavy cream (8 ounces)  
2 ½ tbl. sugar  
1 tsp. pure vanilla extract

Place the cream, sugar, and vanilla in the bowl of an electric mixer fitted with the whisk attachment and beat on high speed until the cream forms very soft peaks (don't overbeat or the cream will be too firm).

***Credit: Ina Garten***