

Aztec Mousse

This is moderately difficult because you can't leave the steps unwatched. Otherwise, this is one of the easiest and tastiest mousses I know.

My friend Nora introduced me to this flavor combination, though she refused to give me the proportions so I created my own. We served this mousse at a restaurant we both worked in. One day a sweet woman came in to celebrate her 93rd birthday with us. She ordered this mousse for dessert. About half-way through the mousse she called her waitress over and in a soft voice confided that, "This mousse is better than sex!" What better compliment?

2 each	eggs, separated
1/2 cup	heavy (whipping) cream
6 ounces	semisweet chocolate
1/4 cup	coffee liqueur
1 Tbs	cinnamon

Procedure

- Beat the egg yolks. Let the separated egg whites and beaten yolks slowly come to room temperature by sitting out while you do the next steps.
- Whip the heavy cream to a stiff peak. Cover and refrigerate.
- Chop or break up the chocolate into pieces no bigger than 1/2". Melt the chocolate with the coffee liqueur. Use one of the following methods:
 - **METHOD 1:** Put the chocolate and liqueur into a double boiler. If you do not own a double boiler make one: Any bowl that will sit approximately half way down into a sauce pan will do. Add enough water to the pan so that it is about a half inch below the bowl. With the chocolate and liqueur in the bowl, bring the water to a boil. Lower to a simmer. Stir frequently. Completely melt the chocolate. Do NOT let the chocolate burn by allowing it to stick to the sides of the bowl or double boiler!
 - **METHOD 2:** Put the chocolate and liqueur into a microwaveable bowl. Microwave the mixture for 1 minute. Stir. Do this over and over again until the chocolate is almost melted. When the chocolate is close, switch to half minute timings. Do NOT let the chocolate burn by allowing it to stick to the sides of the bowl!
- Let the mixture cool to approximately 145°F or baby bottle hot. Temper the egg yolks by quickly beating in the hot chocolate mix one tablespoon at a time. About 4 or 5 spoonfuls should be enough. Quickly beat the tempered yolks into the chocolate mixture. Now beat the cinnamon into the chocolate mixture.
- With clean beaters, whip the egg whites until they form stiff peaks. Refrigerate until needed.
- When the chocolate mixture is baby bottle warm, around 90°F, gently fold in the egg whites. Allow the mixture to cool to room temperature. Fold in the whipped cream. Do NOT fold in completely! Small ribbons of cream should run through the chocolate.
- Place in the serving dishes. Chill and serve.

Yield: approximately 3½ cups